



Valentine's Day 2018

"Let the beauty of what you love be what you do"

-Jalal ad-din Rumi

Amuse
caviar, labne, preserved lemon, filo nest

Course 1
smoked eggplant, crispy garlic, grilled tomato, crispy seeded lavash

Course 2
winter citrus, chikory, roasted beets, sesame fudge halva, goats feta, hazelnut crunch

Course 3
Choice of:
seared sea scallop, caramelized cauliflower, baked whole grapes, toasted almond, saffron burre blanc lamb shank, risotto, persilade, lamb jus

Course 4
Choice of:
Soltani **Chicken Barg** **Chilean Sea Bass** **Rack of Lamb**
beef koobideh, beef barg, saffron marinated chicken saffron marinated, fava rosemary, garlic, lentil &
saffron basmati rice breast, saffron basmati rice bean & dill basmati rice raisin basmati rice

Course 5
baked pistachio pavlova, sour cherry reduction, rosewater, bavarian cream, sumac dust

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness



Wine by the Glass

Sparkling

Barcino Brut Cava, Spain NV	10
Scharffenberger, Brut Rose, Mendocino County NV	14

Rose

Triennes, Provence, France '16	10
Chateau Castel des Maures, Cotes de Provence '16	12

Viognier & Vidiano

Domaine Douloufakis "Dafnios" Vidiano Crete, Greece '16	12
Anne Pichon, Vaucluse, France '15	13

Chardonnay

Chateau Ste Michelle "Mimi", Horse Heaven Hills '16	10
Saintsbury, Carneros, Napa Valley '14	13
Chappellet "Sonoma-Loeb", Carneros '16	20

Sauvignon Blanc

Villa Maria, New Zealand '17	10
Justin, Central Coast '16	11
Lahn, Alto Adige, Italy '15	15

Pinot Grigio

Santa Cristina Pinot Grigio, Italy '16	10
Erath Pinot Gris, Oregon '15	12
Terlano Pinot Bianco, Alto Adige '15	13

Interesting Whites

C.H. Berres Estate, Germany '15	10
Le Jade Picpoul De Pinet, France '16	11
Nortico Albarihno, Portugal '16	12

Pinot Noir

Jezebel, Oregon '16	12
Meiomi, California '15	13
Louis Chevallier Bourgogne, France '15	14

Malbec

Piatelli Vineyards Premium Reserve, Argentina '16	11
Alma Negra "M Blend", Mendoza, Argentina '15	13

Shiraz, Cab Franc, & Zinfandel

Small Gully "Mr. Black's Little Book" Shiraz, South Australia '14	12
Artezin Zinfandel, Mendocino, Napa '16	12
Domaine de la Bergerie Cab Franc, Anjou, France '15	12

Mediterranean Inspired Reds

La Cartuja, Priorat, Spain '15	12
Brancaia "Tre", Tuscany '14	13
Vizcarra Tempranillo, Ribera del Duero '16	13

Red Blends

Ryan Patrick "Rock Island Red", Columbia Valley '14	14
Chateau Carignan, Bordeaux, Cadillac '12	14

Merlot

Trig Point "Diamond Dust Vineryard", California, '15	13
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Cabernet Sauvignon

Lagar de Bezana, Alto Cachapoal, Chile '14	11
Napa Cellars, Napa Valley '14	15
Wagner Family "Quilt", Napa Valley '15	18

Cocktails

- Cyrus • 12
Rittenhouse rye whiskey, bitters, anise, clove, cinnamon
- Tehran Mule • 12
saffron infused vodka, ginger beer, lime
- Cucumber Martini • 12
Uncle Val's gin, persian cucumber, citrus
- Persian Sunset • 12
Eagle Rare 10yr bourbon, fresh ginger, apricot jam, ginger beer
- Spice Mist • 12
basil infused Aylesbury Duck vodka, citrus, jalapeño syrup
- Glimpse of Paradise • 12
Absolut Ruby Red vodka, cardamom syrup, lemon, mint
- Rumi's Manhattan • 13
J. Rieger's Kansas City whiskey, creole bitters, maraschino
- Passion Fruit Margarita • 12
Arette tequila, passion fruit, lime
- Rumi's Old Fashioned • 12
1792 Small Batch bourbon, whiskey barrel bitters, lemon, orange

Beer

- Stella Artois • 7
- Dogfish Head Midas Touch Ancient Ale • 8
- Southbound Brewing Scattered Sun Witbier • 8
- Foundation Brewing People's Porter • 8

Homemade Sodas

- Passion Fruit • 3.5
- Mango • 3.5
- Peach • 3.5
- Berry • 3.5