



## Starters

<b>Citrus Scallop Crudo</b> GF	\$27
Ruby Grapefruit Suprêmes, Blood Orange Gel, Watermelon Radish, Microgreens, Pickled Shallots, Jalapeño Pearls, Cod Ceviche Sauce Leche de Tigre	
<i>Suggested Pairing: 2023 Azhadi Vineyards Chardonnay</i>	
<b>Mushroom Naan-E Barbari</b> V	\$22
Josper Oven Herb-Roasted Mushrooms, Poached Runny Egg, Béarnaise Sauce, Pommes Pailles Haystack	
<i>Suggested Pairing: 2022 Azhadi Vineyards Pinot Noir</i>	
<b>Fire-Grilled Sumac Pork Belly</b> GF	\$24
Citrus-Sumac Glaze, Cardamom Carrot Purée, Pickled Zucchini Ribbon, Pickled Mustard Seeds, Chicharron	
<i>Suggested Pairing: 2023 Azhadi Vineyards Riesling</i>	
<b>Melon &amp; Feta Salad</b> GF V	\$21
Azhadi Housemade Yogurt, Spiced Hot Honey, Goat Feta Snow, Pistachio Granola, Fresh Mint, Nigella Seeds	
<i>Suggested Pairing: 2023 Azhadi Vineyards Riesling</i>	
<b>Heirloom Tomato Carpaccio</b> GF V	\$24
Cucumber gel, flat leaf parsley, tangerine-marinated olives, date condimento syrup, kale chip & puffed quinoa	
<i>Suggested Pairing: 2024 Azhadi Vineyards Amoris</i>	

## For the Table

<b>Azhadi Seasonal Dips- Served With Naan E-Barbari</b>	
Hummus - Chickpea, Tahini, Lemon, Olive Oil, Sumac	GF VG \$14
Yogurt & Cucumber Dip - Rosebud & Fresh Mint	GF V \$12
Warm Mirza Ghasemi - Smoky Eggplant & Tomato	GF V \$13
<i>Suggested Pairing: 2024 Azhadi Vineyards Amoris</i>	
<b>Azhadi Bread Service</b>	\$10
Naan E-Barbari, Pita & Olive Oil	V
<b>Marinated Olives</b>	\$13
Fennel, Orange Zest, Fresh Herbs	GF VG

# From the Josper Grill

All items served with **fire-grilled seasonal vegetables** and choice of **saffron rice or roasted fingerling potatoes**

<b>Fire-Grilled Butcher's Cut</b>	<b>MP</b>
Please Ask Your Server	
<b>Josper's Azhadi Kabab</b> GF	<b>\$44</b>
Minced Lamb & Beef, Garlic Saffron Butter, Sumac Onions	
<b>Grilled Beef Striploin</b> GF	<b>\$75</b>
12 oz Sterling Silver, Red Wine Jus	
<b>Charcoal Seafood Grill</b> GF	<b>\$65</b>
Prawns, Scallops & Octopus, Spicy Harissa Chili Sauce, Grilled Lemon	

## Mains

<b>Saffron &amp; Apricot Lamb Shank</b> GF	<b>\$49</b>
Ras Al Hanout Spiced, Apricot, Saffron & Tomato Sauce, Smoked Gouda Root Vegetable Pavé, Toasted Almond Slivers, Gremolata	
<i>Suggested Pairing: 2022 Azhadi Vineyards Merlot</i>	
<b>Tamarind Glazed Lingcod</b>	<b>\$45</b>
Orzo, Turmeric Roasted Cauliflower, Chive Oil, Riesling-Soaked Golden Raisins, Barberry Lemon Butter Sauce	
<i>Suggested Pairing: 2023 Azhadi Vineyards Chardonnay</i>	
<b>Charcoal Smoked Aubergine</b> GF VG	<b>\$37</b>
Charred Eggplant, Slow Roasted Garlic-Tomato Ragout, Tri-Color Quinoa, Crispy Chickpeas, Whipped Tahini, Sundried Black Olives, Fresh Pomegranate	
<i>Suggested Pairing: 2022 Azhadi Vineyards Pinot Noir</i>	
<b>Duo of Chicken Ballotine &amp; Breast</b> GF	<b>\$45</b>
Pressé of Cured Chicken Thighs & Farce, Smoked Paprika & Prosciutto Ham Croquette, Preserved Lemon Aioli, Carrot Purée, Saffron Jus	
<i>Suggested Pairing: 2021 Azhadi Vineyards Shiraz</i>	

*Chef de Cuisine Roberto Jacinto*

*Sous Chef Jessy Ash*

*Group Executive Chef Alain Léger*