THURSDAY, NOVEMBER 21, 2013
A Celebration of Persian cuisine, music and art

8PM in the museum lecture hall:
Concert by Kayhan Kalhor, master of Persian music
Tickets available from Duke Performances at
tickets.duke.edu

PERSIAN NIGHT IN THE NASHER MUSEUM CAFÉ:

OPTIONAL PRX FIXE: $37, three courses

Kabab Koobideh
Ground Lamb – Onions – Tomatoes – Bell Peppers –
Sumac – Parsley - Flatbread
11

Nargesi Esfanaaj and Phol Gobi
Fried Spinach Cake – Onions – Fried Egg – Cauliflower –
Romescos Cheese
10

Ash-e-jow
Pearl Barley Soup
9

Dolmeh Gojeh Farangi
Lamb Stuffed Tomatoes – Basmati Rice – Onions – Parsley – Mint –
Spring Onions- Garlic – Phol Gobi
23

Khoresh-e Fesenjan
Duck Breast – Onions – Carrots – Butternut Squash – Walnuts –
Pomegranate – Cinnamon – Saffron Steamed Rice
24

Meigo Polow
Head-On Shrimp – Tomato Paste – Curry – Onions – Garlic – Eggs –
Parsley – Sumac – Basmati Rice
24

Mahi-ye Tu Por Ba Anar
Flounder Filet – Onion – Garlic – Walnut – Candied Orange – Lime –
Pomegranate Sauce – Saffron Steamed Rice – Phol Gobi
26

Kookoo-e Baademjan
Phol Gobi
19

Poached Pumpkin and Butternut Squash with
Labne and Saffron Almond Brittle
9

Menu Items May be Modified to Accommodate Special Dietary Requests – Please Speak to Your Server about Available Options

--Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition--
Carrot Halva with Vanilla Gelato and Pomegranate Drizzle 9

**BEVERAGES**

- Perrier Sparkling 3
- Orange Juice 3
- Coke, Diet Coke, Sprite, Ginger Ale, Root Beer 2

Napoleon Traditional Iced Tea (Sweetened or Unsweetened) 2

- Mighty Leaf Hot Teas 3
- Chai Tea (Hot or Iced) 3
- Vanilla Italian Cream Soda 3

Joe Van Gogh Drip Coffee 2

Joe Van Gogh Espresso 2.50

Cappuccino / Latte (Iced or Hot) 4

**Mocha (Iced or Hot)** 4.5

**Hot Chocolate** 3

**WHITE**

- Finca La Linda, Chardonnay: Mendoza, Argentina 2012 8 / 32 btl
  - unoaked and hearty with apple and melon undertones

- Badia Corti, Orvieto: Umbria, Italy 2011 7 / 28 btl
  - bright and crisp with a nice minerality and fruit forward finish

- Bidoli, Pinot Grigio: Friuli, Italy 2012 8 / 32 btl
  - balanced with notes of apple and pear, and a strong finish

- Kato, Sauvignon Blanc: Marlborough, New Zealand 2012 8 / 32 btl
  - crisp and refreshing with flavors of citrus and grass

- NxNW, Riesling: Washington 2011 8 / 32 btl
  - crisp and clean with notes of peach and tangerine

- Casabianca ‘Poggio Gonfiente’, Rosado: Tuscany, Italy 2012 8 / 32 btl
  - light cherry fruit notes with a vibrant acidity and minerality

**REDS**

- Corte Majoli: Valpolicella: Verona, Italy 2012 7 / 28 btl
  - medium bodied with notes of currant, rosehip and vanilla

- Redtree, Pinot Noir: St. Helena, California 2011 8 / 32 btl
  - tannic with a light body; earthy & fruit forward flavors

- Chateau du Trignon, Cotes du Rhone: Rhone, France 2010 8 / 32 btl
  - smooth with aromas of raspberry and spice

- Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010 9 / 36 btl
  - dry and medium bodied with ripe cherry aromas and hints of minerals and vanilla

- Rock & Vine, Cabernet Sauvignon: North Coast, California 2011 9 / 36 btl
  - fruit forward with notes of black cherry and spice

Paulaner Lager, Munich, Germany
Mother Earth, Endless River, NC

Bell's Brewery, Two Hearted Ale, MI

Highland Brewery, Black Mocha Stout, NC