



At Rumi's Kitchen, Chef Ali Mesghali has been able to artfully bring together an atmosphere full of joyous energy with attentive & generous Persian hospitality along with the unforgettably unique aromas and flavors of Persian cuisine which is truly reflective of his simple intention to bring joy and happiness to the overall dining experience of each guest.

MENU

130 / PERSON

First Course

Labne Charred Tomato
Basil puree, urfa chili, lemon salt

*Paired with Domaine des Bois Moze 'Desiree Anne'
Cremant de Loire Rose, Saumur, France*

Second Course

Lamb Ribs
Grape molasses glaze, kohlrabi salad

Paired with Kruger Rumpff Estate Trocken Riesling 2022 Nahe, Germany

Third Course

American Wagyu Zabuton Kabob
Urfa chili spice rub, grilled shishito, red onion, saffron basmati
Paired with Grattamacco Bolgheri Rosso 2021, Tuscany, Italy

Fourth Course

Baklava
Layered filo, toasted pistachio
Paired with Hopler Beerenauslese NV Austria