

PERSIAN HOUSE RESTAURANT

FAMILY OPERATED SINCE 1991

Chefs' Valentine's 2011 Menu

Champagne

A glass of our Spanish Cuvée

Four Seasons

A combination of Hummus, Baba Ghannooj, Tabouleh and Dolmeh.

Entrée

Choice of one of the Chicken, Seafood, Lamb or Vegetarian Entrée

Fessenjan <i>Breast of chicken simmered in delicious sweet and sour flavored pomegranate sauce with finely crushed walnuts (superb dish).</i>	Salmon Fessenjan <i>Fresh fillet of salmon carefully seasoned and oven broiled. Topped with pomegranate sauce. Served with saffron rice and vegetable.</i>
Chicken Kabob <i>Char broiled marinated juicy breast of chicken. Served with Persian saffron rice and grilled tomatoes.</i>	Seafood Paella <i>Our variation of the famous dish from Spain. Includes scallops, shrimp, mussels, clams, peppers, mushrooms, artichokes, prawns, black olives, saffron rice, fresh garlic, olive oil and wine.</i>
Lamb Shank <i>A whole lamb shank simmered in our own homemade sauce, subtly seasoned. Served with Persian dill rice and lima bean rice.</i>	Veg-Paella <i>Our variation of the famous dish from Spain. Scallions, mushrooms, red and green peppers, green peas, artichokes, fresh garlic, black olives, and saffron rice.</i>
Lamb Paella <i>Combination of onion, mushrooms, peppers, black olives, mixed vegetable, artichokes, saffron rice, and tender lamb pieces.</i>	Dolmeh Felfel <i>Tender sweet pepper stuffed with spinach, basmati rice, yellow split peas, and fresh herbs in a delicately spiced Persian tomato sauce, then oven baked.</i>

Dessert

Mini Cream Puff à la Parisienne

\$22.99 per person / \$39.99 per couple

Special: Wine by Bottle 30% off (if Reservation confirmed by 02/12/2011)
18% Gratuity charged for 5 persons or more