



# ZAHIRA

---

## Wine Dinner

Wednesday 18<sup>th</sup> October 2017

*Price: AED450 per person*

*Chateau Musar Jeune Rose*

Zahira's kharc bread, marinated olives and barrel aged feta

Seafood Eshkeneh - Persian style rockfish soup with fenugreek and egg threads  
Kifta nayee - Middle Eastern style beef tartare with basil, marjoram, smoky chili and  
yoghurt bread

*Chateau Musar Jeune Blanc*

*Chateau Musar Blanc 2005*

Duck 'Laban Immor' with smoked veal tongue, chickpeas and fresh broad beans  
Salad-e Shirazi with edible flowers

*Chateau Musar Jeune Red*

Veal rib eye on the bone, spinach gozlème, creamy freekeh with pumpkin and pearl onions  
Warm melting leek salad, house shankleesh cheese, bastourma and pumpkin seeds

*Chateau Musar Rogue 2002*

*Chateau Musar Rogue 2004*

Rose petal jam ice cream, plum jelly and black currant granita

*Coffee & treats*

Prices are in AED and inclusive of 10% municipality fee and 10% service charge.