



# Rainier Culinary Retreat

UNWIND, SAVOR, CREATE, ENJOY

## B R E A K F A S T

CHOOSE ANY 2 ITEMS (PER PERSON)

### OPEN FACED FETA SANDWICH

*Feta cheese, tomato, parsley, cucumber served on a sourdough bread with side of walnuts*

### PERSIAN STYLE OMELETTE

*Tomato based sauce with chunks of tomato and eggs*

### SOFT BOILED EGGS

*Eggs softboiled to perfection served with sourdough and everything bagel spice*

### SAVORY OATMEAL

*Oatmeal with turkey meat and fried onion*

### ADASI (PERSIAN LENTIL SOUP)

*An slow-cooked lentil soup with beef bone broth*

### BREAD & JAM

*A variety of homemade jams served with butter and bread*

### FRESH FRUITS

*A variety of local seasonal fruits*

### LOCAL PASTRIES

*A selection of local and homemade pastries*



\*WE USE ALL ORGANIC AND LOCAL PRODUCTS WHENEVER POSSIBLE

*Experience the vibrant flavors of Persian classics reimagined through a contemporary lens. A culinary journey that honors heritage while embracing modern gastronomic artistry.*





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Please choose 1 appetizer, 1 main course,  
and 1 dessert per person

## MAIN COURSES

### PERSIAN GIANT MEATBALL

A giant meatball made of ground beef and lamb, herbs, split peas, and rice, simmered in a tomato based broth to perfection

### LASAGNA

The familiar dish with a slight Persian twist. You have to taste it for yourself

### TAH-CHIN

A Persian specialty dish of golden, savory baked rice cake layered with saffron, yogurt, and your choice of tender chicken, meat, eggplant, or spinach and mushroom, featuring a crisp crust and topped with barberries

### FISH AND DILL RICE

A perfectly golden grilled fish (wild-caught fresh salmon or trout) served on a bed of perfectly cooked aromatic herbed rice

### CHICKEN AND EGGPLANT STEW

Organic chicken sautéed in olive oil and then cooked in a tomato-based stew together with fried eggplants served with rice

Dinner is served family-style in our own home kitchen. We'll sit down at the same table, pass the platters, tell the stories behind each dish and share the evening together.



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## APPETIZERS

### LENTIL SOUP

A vegetarian soup made of lentils, onions, and potatoes

### BEANS AND VEGGIES SOUP

A vegetarian soup made of mixed beans and chopped vegetables

### CABBAGE DOLMA

A mixture of herbs, split peas, and ground beef wrapped in cabbage leaves and simmered in a tomato sauce to perfection

### TOMATO & EGGPLANT

charcoal charred eggplant and tomato, chopped and mixed with garlic and onions, a northern Iran famous dish

### CHARCUTERIE BOARD

A Persian inspired charcuterie board including olives, Persian dips, a variety of cheeses and cured meats

### SEASONAL SALAD

A salad inspired by seasonal vegetables and greens

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## DESSERTS

### PERSIAN RICE PUDDING

A creamy, aromatic dessert made with rice, milk, saffron, and rosewater, topped with pistachios

### FERNI

A silky Persian milk pudding delicately flavored with cardamom and rosewater

### SAFFRON PANNA COTTA

An Italian classic infused with saffron, offering a luxurious floral twist

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