



Rainier Culinary Retreat

UNWIND, SAVOR, CREATE, ENJOY

BREAKFAST

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

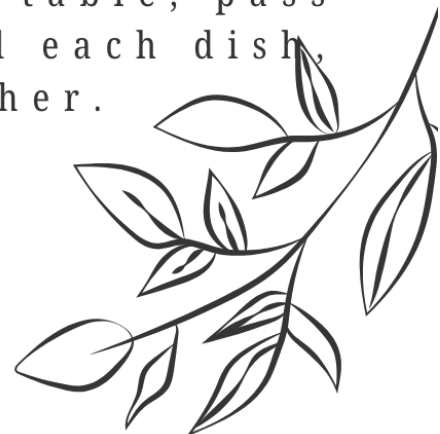
A salad inspired by seasonal vegetables and greens

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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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