

Moorish Tea Dinner

Friday Night, November 3, 2006
(at Samovar - Yerba Buena Gardens)



Pumpkin Babaghanoush
with Grilled Chickpea Flatbread
Sage Green Tea

Tagine Cous Cous Dolmas with Harissa
Fresh Mint Infusion

Zatar-Cumin Scented Organic Lamb Kebab
with Spiced Basmati Rice Goat Milk Yogurt
Apple Tea

Baklava with Saffron Crème Anglaise
Honey Moorish Mint

\$28

Please, bliss out tonight.

Adventure far away to the exotic tea cultures of the world, from the comfort of your seat here in Samovar Tea Lounge. The foods served here tonight represent the ancient, and the modern, and come from primarily local purveyors known for their artisan, organic, sustainable, and simply creative endeavors. In other words, the ingredients and the dish both have a story to tell. So please sit back, listen to the story, savor, and live happily.

Please inform your server of any special dietary requests, and we will be happy to accommodate you.

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