**Persian New Year Dinner**

Join LLCC Professor Taiebeh Hosseinali for an evening of celebrating Persian New Year at Bistro Verde Thursday, March 19th, 5:30 p.m. Taiebeh will take on the role of Chef for the evening, explaining the 3,000 year old traditions, sharing the symbolic cuisine and customs of the Persian New Year.

The Culinary Institute would like to invite LLCC faculty and staff to join Taiebeh for her five course dinner at the employee discounted price of $39 per person. Please call Community Learning at 786-2432 for reservations.

**Menu**

first

Kashk “o Bademjoon, and Barbari

Eggplant, Sour Cream, Roasted Garlic, Onion, Mint, Served with Aromatic Persian Bread

second

Shirazi Salad

Mixed Greens, Cucumber, Tomato, Onion, Beets, Apple Cider Vinaigrette

third

Lentil Soup

Slow Cooked Lentils, Chicken Broth, Julienned Carrots

fourth

Kebab Three Ways

Skewered Koobideh (Ground Beef and Lamb), Barg (Steak), and Morgh (Chicken breast),

Saffron Rice, Grilled Sweet Peppers and Onions

fifth

Rolet Khameh

Cake, Rosewater Infused Whipped Cream, Fresh Berries

Persian Tea