

FIRST COURSE

Tomato Salad

marinated feta, crispy pita and sumac

Handley, Gewürztraminer '07

Anderson Valley, California

Or

Sweet Corn Soup

spicy black mission figs and lobster

Chamisal, "Stainless" Chardonnay '09

Central Coast, California

ENTREE

Slow Cooked Beef Brisket

pearl couscous salad in north african flavors

Laurel Glen, Old Vine Zinfandel '07

Lodi, California

Or

Roasted Salmon

giant beans, dill and preserved lemon

Huia, Sauvignon Blanc '09

Marlborough, New Zealand

Or

Parisian Gnocchi

summer vegetables, herbs and taleggio cheese fondue

L'Ardi, Dolcetto d'Acqui '08

Piedmont, Italy

DESSERT

Chocolate Ganache Cake

with flavors of turkish coffee

Lustau, Pedro Ximénez

Jerez, Spain

Or

Goat's Milk Cheese Cake

red berries and caramelized rice krispies

Palladino, Moscato D'Asti '09

Piedmont, Italy

\$30 per person (\$15 optional wine pairing)

*Saffron is pleased to offer special
selections from our a la carte menu as
an addition to your meal.
Either to be shared or as an extra course.*

SUPPLEMENT

\$10 Each

Soft-Shell Crab

watermelon "curry", basil and pickled radishes

Foie Gras

mejdool date-almond birouats and orange

Mezze Tasting

*giant beans with dill, eggplant dip with tahini,
sheep's milk feta dip with hot peppers, olives and pickles*