

Culinary Historians of Southern California

Member-Only Dinner Featuring Azerbaijani Cuisine

Space is limited to maximum 40

When: Saturday, September 17, 5 PM

Where: At the residence of Feride Buyuran, 6541 E. Don Julio Street, Long Beach, CA 90815.

Please arrive on time, as dinner will be served promptly at 5:15. Parking on the street. Because it is a residential area, carpooling is recommended for a better chance to find a parking spot.

MENU

Vegetarian dishes are marked as V

Beverages

Mint *Sharbat* (V; non-alcoholic drink)
Feel free to bring your own beverage (wine, etc).

Starters

Chilled Yogurt Soup with Fresh Herbs and Chickpeas (V)
Kabab Salad with Grilled Eggplant, Peppers, and Tomatoes (V)
Beet Salad with Sauerkraut (V)
Butternut Squash–Stuffed Flatbreads (V)
Kidney Bean and Walnut Spread (V)
Assorted Pickles (V)

Entrée

Saffron Rice Pilaf with Golden Crust (V)
Lamb, Chestnut, and Dried Fruit Topping for Rice Pilaf
Marinated Chicken Kabab Served with Onion and Fresh Herb Relish
Lavash Bread

Desserts and Snacks (served with Azerbaijani tea)

Baku-Style Baklava (V)
Turmeric-Spiced Sweet Milk Bread (V)
Dried fruits and nuts

Cost: \$60 per person.

Please note that menu is subject to slight change based on ingredient and produce availability and other factors.