

Turkish Restaurant Week in DC

No day is complete without a taste of Turkey's grand cuisine...

September 17-26, 2010

ROSEMARY'S THYME BISTRO

1801 18th St. NW, Washington, DC 20009

Turkish Restaurant Week Special Menu

First Course:

Mixed Starter Plate

Three cheese cigar borek, eggplant salad, dolma and feta cheese.

Second Course:

Mixed salad with balsamic vinaigrette or creamy feta dressing

Third Course (Choice of):

Hunkar Begendi

Slow baked pulled lamb. Served over smoke eggplant puree, rice and beans.

Adana Kebab

Ground lamb and beef, skewered and chargrilled. Served with rice, pita bread and cacik.

Lamb Shish

Marinated cubes of lamb char-grilled. Served with beans, rice pilaf and cacik.

Manti

Poached beef dumplings served with garlic yogurt tomatoes sauce.

Pides

Fresh made flat bread stuffed with your favorite ingredients and cook in our brick oven, served with spicy hot dipping sauce. Sucuk, Pastirma, Kiymali pide and lahmacun.

Fourth Course (Choice of):

Baklava

Delicate leaves of filo layered with pistachio, sticky, sweet and irresistible.

Cappuccino Flan

Layers of Cappuccino Chocolate Mousse Flan

25 dollars per guest tax, tip, and beverages excluded.

We also invite you to enjoy Turkish food, bazaar, and free performances at the TURKISH FESTIVAL on Sunday, October 3, 2010 on Pennsylvania Ave. NW between 12th and 14th St.

For more information visit:

www.turkishfestival.org

Turkish Restaurant week is organized by American Turkish Association of Washington, DC and sponsored by the participating restaurants.