

Acorn Kitchen

Restaurant

Week Menu

Salad

Pickled carrots and fennel
over charred cabbage with
orange tahini vinaigrette.

Kafta

Ground beef, seasoned with
herbs and mediterranean
spices, served with tahini
and pickled turnip.

Duck Fesanjen

Marinated, sliced duck
breast over rich duck stew,
with warm spices, walnuts
and pomegranate molasses.

Halvah

Sesame paste blended with
burnt sugar, studded with
pistachios and scented with
roses.

\$45