

JOON

SUMMER RESTAURANT WEEK 2026

Dinner

THREE COURSES · \$65

FIRST COURSE — CHOICE OF

Hummus & Braised Lamb Shoulder H, N

Olive oil, sumac

Pistachio Soup N

Barberries, crispy onions

Cucumber Salad D*, N*

Pomegranate, pistachio, feta, lime, mint

SECOND COURSE — CHOICE OF

Swordfish Kabob D*, G*

Herb velouté, sabzi polow with tahdig

Chicken & Kubideh Kabob H, D

Saffron-labne marinated chicken, ground Wagyu kubideh, sabzi, roasted tomato, sumac onions

Fesenjoon H, N

Walnuts, pomegranate; choice of confit duck leg or saffron-marinated chicken

Eggplant Khoresh V*

Confit chicken leg, split peas, eggplant, in a rich tomato sauce topped with french fries

Served with chelow rice with tahdig for the table

DESSERT — CHOICE OF

Rose Water & Saffron Panna Cotta

Sour Cherry Sorbet

D = Dairy · G = Gluten · H = Halal · N = Nuts · V = Vegetarian · * = can be made without

Reservations highly recommended · Two-hour seating limit

One three-course dinner per guest (one dinner may not be shared by two or more guests).

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Lunch

THREE COURSES · \$25

FIRST COURSE

Cucumber Salad D*, N*

Pomegranate, pistachio, feta, lime, mint

and

Mast-o Khiar V, D

Yogurt, cucumber, Persian green raisins, fresh herbs

SECOND COURSE — CHOICE OF

Falafel V

Tahina harra, salata, sumac onions, pickled peppers

Kubideh Kabob H, D

Ground Wagyu beef with Persian spices

Chicken Kabob H, D

Saffron and labne marinated boneless chicken

Served with chelow rice with tahdig for the table

DESSERT

Rose Water Cookie

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Reservations highly recommended · Two-hour seating limit

One three-course lunch per guest (one lunch may not be shared by two or more guests).

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SUMMER RESTAURANT WEEK 2026

Brunch

THREE COURSES · \$35

Add \$3 to upgrade to our standard unlimited Classic Feast, or add \$20 to include unlimited Chicken & Kubideh Kabob

FIRST COURSE — SERVED AS A MAZZEH PLATE

Falafel v

Sumac onions, tahina harra

Hummus v

Olive oil, sumac

Kashk-e Bademjan v, D

Nana dagh, crispy onions

Mast-o Khair v, D

Yogurt, cucumber, Persian green raisins, fresh herbs

Dango v, D

Chickpeas, garlic, Aleppo chile, tahina, lime

SECOND COURSE

Lamb & Potato Hash H

Aleppo aioli, poached egg**

Persian Spinach & Feta Omelette D, V

Feta, goat cheese, dill, chives

THIRD COURSE

Joon French Toast G, D, N*, V

House-made sourdough focaccia, raspberry, lemon curd whipped cream, maple syrup, candied walnuts

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Reservations highly recommended · Two-hour seating limit

One three-course brunch per guest (one brunch may not be shared by two or more guests).

**Item served raw or undercooked. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.