

Turkish-Lebanese Evenings



Hosted by
Samira & Ergun Tamer

Saturday, May 22, 6:30 p.m.
Max. Guests: 12 Price \$25

Menu:

MEZZA (appetizers)

Enginar domasi (stuffed artichoke hearts)
Garlic bruschetta with asparagus and fava beans
Borek (feta and spinach pastries)

CORBA (soup)

Mercumek corbasi (red lentil soup)

MAIN COURSE

Kibbe b'sineye (baked ground lamb with bulgur wheat and spices)
Yogurt
Zetine yagle fasoolya (green beans with onion and tomato)

SALAD

Fattoush (Lebanese mixed salad with persline and dried pita)

DESSERT

Yogurt tatlisi (Yogurt cake sweet)
Kayasi tatlisi (apricot with sweet cream)

Arak, wine, Turkish coffee to accompany the meal

