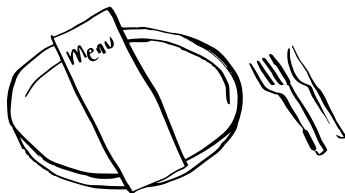


Welcome to The Pembroke's Sunday Supper series, a celebration of community featuring family recipes and seasonal ingredients from the Dupont Circle Farmers Market. This month, Chef de Cuisine Wissam Khater presents a Lebanese-inspired menu that reflects the flavors of his childhood.

"My children and family are always at the heart of my cooking. I want them to know that with hard work and passion, anything is possible," Chef Wissam says. "This menu draws on the freshness and warmth of traditional Lebanese cooking, highlighting the flavors that come alive with each season."

Enjoy an evening of community and connection, and join us next month for Chef Derwin Echevarria's special menu.



SUNDAY SUPPER

\$60 per adult | \$30 per child

*Please note all dishes are crafted for family-style sharing.
Tax & gratuity not included.*

STARTER

Pita Bread (VG) | *Served with Olives and Olive Oil-Zaatar Mix*

FIRST COURSE

Moutabal (VG) (GF) | *Pomegranate Molasses, Eggplant Moutabal, Homemade Tahini Paste, Sumac, Pomegranate Seeds, Olive Oil*

Three Zest Tabouleh (VG) | *Tabouleh with Romaine and Cabbage*

Flat Pumpkin Kibbeh (VG) | *Pumpkin Purée, Onions, Garlic, Garbanzo Beans, Spinach, Sumac*

MAIN

Lamb Shank with Spiced Beef and Rice (GF) | *Traditional Spiced Rice with Ground Beef and Lebanese Seven Spice, Slow-Braised Lamb Shanks and Mixed Nuts, Served with Lamb Gravy*

VEGETARIAN ALTERNATIVE

Moussaka (V) (GF) | *Traditional Lebanese Stew, Roasted Eggplants, Garbanzo Beans, Onions, Garlic, Herbs, Tomato Sauce, Served with Fragrant White Rice*

SIDES

Stewed Green Beans (VG) (GF) | *Green Beans, Onions, Garlic, Roma Tomatoes*

Charred Broccolini (VG) | *Sumac Vinaigrette, Pita Crumbs, Orange Zest*

Stewed Okra (VG) (GF) | *Okra, Onions, Garlic, Tomato Stew, Cilantro*

DESSERT

Halva (V) (GF)

Ashta Ice Cream (V) (GF)

Mixed Fruit (VG) (GF)

V - Vegetarian | VG - Vegan | GF - Gluten Free