



Bistro Aracosia is the second restaurant in the Washington area for owner Omar Masroor. Following the acclaim for his *Afghan Bistro* in Springfield, Virginia, Omar teamed up with members of his family to open *Bistro Aracosia* in October, 2017. The name “Aracosia” comes from the old Greek name for a former province in the southern part of Afghanistan.

Omar and his wife, Sofia, were both born in Kabul. Omar is the grandson of Afghan royalty, and came to the U.S. with his family at the age of five.

Sofia is the bistro’s chef, serving family recipes in royal Afghan style. Many dishes feature exotic meats, reflecting Afghanistan’s hunting tradition.

The decor of *Bistro Aracosia*’s two dining rooms is inspired by how Omar’s father succinctly described the character of an Afghan: warrior and poet. The Warrior Room depicts the classical kings and warriors of pre-Soviet era Afghanistan, while the Poet Room includes quotes from Afghan-born Rumi, the 13th century poet, scholar, and Sufi mystic.

Washingtonian magazine included *Bistro Aracosia* in its 2018 “100 Very Best Restaurants” list, and it is ranked 15th of over 2,700 restaurants in Washington by TripAdvisor. Omar’s third restaurant, *Aracosia*, will open in McLean, Virginia, later in 2019.



BISTRO ARACOSIA

welcomes



May 16, 2019

Charles Orban Brut Cuvée Spéciale Millésimé Troissy 2006

Troissy, Champagne, France

The Orban family has been growing grapes in Troissy since 1770. Located on the left bank of the Marne, the region is known for its pinot meunier, which is grown on 86% of the estate's 818 acres. The pinot noir and chardonnay for Orban's Champagnes are also grown on the estate, giving the winemakers complete control over the integrity of the blend.

Chardonnay 50%, Pinot Noir 40%, Pinot Meunier 10%

Billecart-Salmon Brut Rosé NV

Mareuil-sur-Aÿ, Champagne, France

Nicolas François Billecart and Elisabeth Salmon founded the maison upon their marriage in 1818 in their hometown of Mareuil-sur-Aÿ. In the 1970s, Jean Roland Billecart, their direct descendant, decided to focus on a previously second-class Champagne – the Brut Rosé. His work paid off. The pale color, outstanding freshness, and subtle flavors of this wine have made it the house's flagship cuvée.

Chardonnay 40%, Pinot Meunier 30%, Pinot Noir 30%

Domaine Philippe Charlopin Gevrey-Chambertin Vieilles Vignes 2010

Gevrey-Chambertin, Burgundy, France

The son of a vintner who rented rather than owned his vines, Philippe Charlopin established this family estate in the Côte de Nuit in 1977 with less than four acres of vines. Philippe's son Yann joined him in 2004, and they have expanded to over 60 total acres, including vineyards for white wines in Chablis, Pernand-Vergelesses, and Corton-Charlemagne. Archeological digs in Gevrey-Chambertin have identified outlines of vine stock believed to be the first in Burgundy, dating to the 1st century BCE.

Pinot Noir 100%

Domaine Berthet-Rayne Châteauneuf-du-Pape 2015

Courthézon, Provence-Alpes-Côte d'Azur, France

Situated in the Côte du Rhône just 12 miles north of Avignon, this estate was established in the 1920s when Raoul Raymond took over the family farm and replaced cherry trees with grape vines. Today, the fourth generation of the family produces a range of red, white, and rosé Châteauneuf-du-Pape and Côte-du-Rhône wines, all certified organic.

Grenache 65%, Mourvèdre 20%, Cinsault 10%, Syrah 5%

Elyse Syrah 2005

Yountville, California

Nancy and Ray Coursen arrived in Napa Valley from Massachusetts in 1983 to fulfill their dream of winemaking and adventure. Starting as innkeepers, they learned winemaking, with Ray becoming head winemaker at Whitehall Lane Winery. In 1987, they began their own Elyse brand, named for their daughter, and in 1997 finally purchased their own winery near Yountville. The Coursens retired in 2018 and Josh Peeples and Cheryl Foils are Elyse's current proprietors.

Syrah 100%

Reception

Bite-Size Boulanee (Turnovers)

Sambosa (Beef & Lentil), Sabzi (Greens), Kadoo (Butternut Squash)
Kachaloo Wa Nooshpiaz (Potato & Leek),

Charles Orban Brut Cuvée Spéciale Millésimé Troissy 2006 (Champagne, France)

First

Mazza Khameer (Dumplings)

Aushak (Leek & Scallion) with Kofta Paashaan (Beef & Lentil)
Mantu (Spicy Beef) with Pea and Carrot Qorma and Garlic Yogurt
Kadoo (Butternut Squash) with Minced Beef, Mint, and Cayenne
Kadoo (Vegetarian Butternut Squash) with Garlic Yogurt

Billecart-Salmon Brut Rosé NV (Champagne, France)

Second

Chopan E Hahu (Venison Chop)

Marinated and Masala-Grilled Rib
Sumac & Lemon

*Domaine Philippe Charlopin Gevrey-Chambertin Vieilles Vignes 2010
(Burgundy, France)*

Third

A Tasting of Slow-Cooked and Braised Meats

Oxtail Moghuli

Slow-Braised with Garam Masala, Roasted Red Pepper & Tomato Sauce

Beef Zubaan

Slow-Cooked Tongue with Cumin, Coriander, House Garam Masala & Chili

Veal Sabzi Lawaan

Boneless Shoulder Slow-Cooked with Spinach, Kale, Collard Greens
Mustard Greens, Turnip Leaves, Fenugreek, Dill

Naan, Coriander Potatoes

Cardamom-Infused Basmati Rice with Carrots & Raisins

Domaine Berthet-Rayne Châteauneuf-du-Pape 2015 (Rhône Valley, France)

Fourth

Akhsaam E Barra

Rib, Shoulder, & Tenderloin of Spring Lamb
Infused & Marinated in Central Asian Spices

Charred & Finished with Sumac, with Cucumber Yogurt and Dill

Elyse Syrah 2005 (Napa Valley, California)

To Finish

Akhsaam E Baghlawa

Assorted Baklava
Saffron Tea