

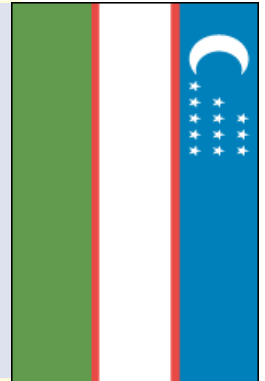


Culinary Historians of Washington

Invites you to an

Uzbekistan Feast

*Enhanced by a strong tradition of hospitality;
served on lovely Uzbek blue and white pottery*



Dine family style with CHoW in the D.C. area's only Uzbekistan restaurant duo. Hear our speaker, Ishmael, the manager of Rus-Uz, explain the dishes from his Central Asia country. Chef Bakhtiyor Rakhmatullaev, is the chef and was formerly chef at the Uzbek Embassy.

Uzbekistan, slightly larger than California, was once on the Silk Road—part of the ancient Persian Empire. In 1990, Uzbekistan declared its independence from the USSR. Its cuisine, often cooked over open flames or in tandoors, is flavored with black cumin, peppers, barberries, coriander, and sesame seeds. The more common herbs are cilantro, dill, parsley, celeriac, and basil.

Rus-Uz also operates a food market adjacent to the restaurant that offers imported specialty goods from Russia and Uzbekistan. Browse its unique products before or after dinner (11 AM to 10 PM).

- DATE:** Sunday, June 11, 2023
PLACE: Rus-Uz Restaurant
 1000 N. Randolph St.
 (entrance is on Fairfax Drive)
 Arlington, VA 22201
 (571) 312-4086
- TIME:** 2:00 p.m.
COST: Cost \$50 including tip and tax
PARKING: FREE street meter parking on Sundays;
 pay parking garages nearby
METRO: Ballston (Orange Line) is just across
 the street.



RESERVE AT:
<https://chowdc.org/rsvpmaker/uzbekistan-feast/>
*Reservation or
 cancellation deadline
 Friday, June 9
 Food photos by
 CiCi Williamson*



Menu

APPETIZERS

- Blini** (crepe stuffed with ground beef filling)
- Samsa** (thin dough stuffed with lamb, onions, and spices)
- Chebureki** (deep-fried turnover with a filling of seasoned ground beef and onions)

SALADS

- Olivier Salad** (Russian potato salad)
- Vinaigrette Salad**
 (potatoes, carrots, red onions, pickles, red beans, and diced beets with house vinaigrette)

MAIN DISHES

- Plov** ("The National Dish of Uzbekistan")
- Dolma** (ground beef and rice in grape leaves)
- Shashlyk** (Lamb tenderloin kebab with red onions and rice)
- Manti** (steamed Uzbek dumplings stuffed with diced seasoned lamb, onions and spices)
(Savory dishes are served with yogurt and sauce)

DESSERTS

- Sour Cherry Cake**
- Sour Cream and Walnut Cake**
- Coffee or Tea**