

# TASTING MENU

VEGETARIAN \$37,

Wine pairing \$35 plus tax and gratuity per person

Amuse:

Aloo Bonda

spiced mashed potatoes engulfed in a coating of chick peas batter

Charles de Fere, Sparkling Brut France

First Course:

Sarson Wali Gobhi

tandoori cauliflower floret, in rich coating of spices flavored with mustard seeds

Broccoli and Peas Tikki

broccoli and peas patties stuffed with drunken raisins

Cline, Viogner, California, 2015

Cono Sur, Pinot Noir, Chili, 2015

Second Course:

Paneer Tikka Masala

Cottage cheese in onion tomato sauce with fenugreek

Lasooni Corn Palak

Creamy spinach and corn tempered with garlic

Baingan Mirch ka Salan

from south of India - baby eggplant and jalapenos in peanut and sesame sauce

above are served with pulao, 2 side dishes (chef's choice) and garlic nan

Pomelo, Sauvignon Blanc, CA, 2014 /

Bodini, Malbec, Argentina, 2015

Third Course: *Dessert Platter-*

Date and Figs Pudding

Cardamom Ice Cream

Gulab Jamun

Warre's Warrior Reserve, Porto Wine

# TASTING MENU

NON-VEGETARIAN \$45,

Wine pairing \$35 plus tax and gratuity per person

Amuse:

Aloo Bonda

spiced mashed potatoes engulfed in a coating of chick peas batter

Charles de Fere, Sparkling Brut France

First Course:

Mutton Seekh Kabab

skewered minced lamb kabab flavored with mint and cilantro

Chicken 65

small pieces of chicken tossed with South Indian masala

Oxford Landing, Pinot Grigio, Aus 2013 /

Grayson Cab Sauv., CA 2014

Second Course:

Murg Tikka Kali Mirch

chicken breast marinated in low fat yogurt and crushed black pepper

Coorgi Murg

chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce

Lamb Neelgiri Korma

lamb cooked in a rich mint and cilantro gravy

above are served with pulao, 2 side dishes (chef's choice) and garlic nan

Bex, Riesling, Mosel, Germany, 2014 /

Oxford Landing, Shiraz, SE, Australia, 2014

Third Course: *Dessert Platter-*

Date and Figs Pudding

Cardamom Ice Cream

Gulab Jamun

Warre's Warrior Reserve, Porto Wine