

## TASTING MENU

VEGETARIAN \$37,

Wine pairing \$35 plus tax and gratuity per person

Amuse:

Aloo Tuk Chaat

pressed red potato topped with yogurt and chutneys

Valdo, Prosecco Brut, NV

First Course:

Dahi Papdi

fried flour crisp, moong dal dumplings with yogurt and chutneys

Bhune Bhutte ki Tikki

patties of grated sweet corn, coated with sesame seeds

Groener, Gruner Veltliner, Austria 2013 /  
Mascara de Fuego, Pinot Noir, Chili, 2013

Second Course:

Paneer Makhan Masala

Cottage cheese in tomato cream sauce

Gobhi Tak – a – Tin

cauliflower tossed onion and bell pepper flavored with dried fenugreek leaves

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

Hay Maker, Sauvignon Blanc, NZ, 2014 /  
Michel Torino, Malbec Collection, Argentina, 2013

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 Tuk Chaat

Pressed red potato topped with yogurt and chutneys

Valdo, Prosecco Brut, NV

First Course:

Mutton ki Nizami Pudina Seekh

lamb seekh kabab flavored with jalapenos and mint

Kafir Lime and Basil Chicken Tikka

chicken tikka marinated with spices, flavored with basil & kafir lime leaves

Ca Donini, Pinot Grigio, Italy, 2013 /  
Valcantara, Granacha, Spain, 2013

Second Course:

Murg Chandi Tikka

chicken tikka in yogurt and cheese marinade, topped with rolled silver leaf

Kali Mirch ka Bhuna Gosht

lamb curry with crushed black pepper

Murgh Tikka Lababdar

chicken tikka in a chunky onion tomato gravy

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

Wente, Riesling, Monterey CA, 2012 /  
St. Hallet, Faith Shiraz, Barossa, Australia, 2012

Third Course: *Dessert Platter-*

Date and Figs Pudding

Cardamom Ice Cream

Gulab Jamun

Warre's Warrior Reserve, Porto Wine