

New Year's Eve
December 31, 2019

Amuse Bouche

Kur Kuri Aloo Chaat

Rose: *Chateau De Leoubé, Cotes de Provence, France, 2016*

Entrees

Lobster Chili Fry: *Lobster tail / onions / tomatoes / bell peppers*

Halibut Bengali: *Fennel / fenugreek / onion seeds*

Shrimp Patia: *Malt vinegar / cloves / cardamom*

Dum Ka Murg: *Tandoori chicken / cashew nuts / saffron*

Saag Gosht: *Lamb chops / sautéed spinach / ginger / green chilies*

Kerala Duck Roast: *Caramelized onions / fennel / black pepper*

Vegetable Entrée Thali

Paneer Pista Korma: *Cottage cheese / pistachio / mace*

Bhindi Pulusu: *Okra / tamarind / red chili*

Bharleli Vangi: *Indian eggplant / peanuts / sesame seeds / jaggery / goda masala*

Beetroot Poriyal: *Coconut / mustard seeds / curry leaves*

Gujarati Dal: *Yellow lentils / peanuts / dates*

Pinot Noir: *Emeritus, "Hallberg Ranch" Russian River Valley, California, 2016*

All Entrees will be served with Andhra Vegetable Pulao and Breads

Dessert

Dessert Sampler

Chocolate Mango Truffle

Rose Crème Brulee

Christmas Pudding Baklava

Butterscotch Halwa

Passitto di Malvasia: *Botromagno "Gravasano", Puglia, Italy. 2008*

The above menu is priced at \$65 per person.

With wine pairing, please add \$35.

Gratuity and DC Tax is not included.