

New Year's Eve
December 31, 2019

Amuse Bouche

Kur Kuri Aloo Chaat

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

First Course

Chili Garlic Scallop: *Bay scallops / scallions*

Red Mullet Chutneywala: *Mint / cilantro / coconut*

Pork Peri Peri: *Tenderloin / spiced potatoes / onion relish*

Doree Kebab: *Smoked Lamb mince / cashew nuts / rose petals / saffron*

Tawa Paneer: *Cottage cheese / jalapeno / spicy green chutney*

Quinoa Peanut Tikki: *Cumin / curry leaves / jaggery*

Palak Chaat: *Crispy baby spinach / sweet yogurt / tamarind / date chutney*

Riesling: *Weingut Knoll, Federspiel, Austria, 2016*

Entrée

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*

Vegetarian 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", Pulgia, Italy. 2008*

The above menu is priced at \$85 per person.

With wine pairing, please add \$45.

Gratuity and DC Tax is not included.