

Chef's Tasting Menu

Soup

Soup Flight with Goat Cheese Naan

First Course

Crab Cake with Vindaloo Aioli

Pinot Gris or Riesling

Second Course

Tandoori Quail

*Stuffed with Mission Fig, Black Currants & Pine nuts
with Mixed Berry Chutney, Served on Angel Hair Pasta*

Merlot, Pinot Noir, Burgundy or Rhone

~or~

*Tandoori Prawn & Scallop with Spiced Beurre Blanc
Sauvignon Blanc or Pinot Blanc*

Intermezzo

Sorbet

Third Course

*Tandoori Sea Bass with Mango Chutney & Jumbo Asparagus
Viognier or Gewurztraminer*

~or~

*Tandoori Rack of Lamb with Mixed Berry Chutney
Syrah, Shiraz or Zinfandel*

Apricot Biryani

Garlic New Potatoes

Buttered Naan

Dessert

*Cardamom-Spiced Chocolate Molten Cake
with Vanilla Bean Ice Cream & Fresh Berries*

Port or Banyuls

~or~

*Trio of Crème Brulee
Saffron, Cardamom & Pistachio*

Muscat

Bon Appétit

Chef Kiran