



New Year's Eve 2019

amuse

beet and peanut butter tikki, goat cheese raita
aloo bonda, tomato pickle chutney
foie gras papdi, spiced tamarind

first

calcutta puchkas, chili potato, five waters
(optional liquor supplement \$10)

second

choice of

tofu masala, shishito peppers
crab claws, butter-pepper-garlic, cauliflower
phulka: pulled jackfruit or chili pork

third

choice of

spinach kofta, peas salan
paper roast dosa, mushrooms, water chestnuts
salmon, tamarind brussel sprouts, sunchokes
beef tenderloin, foie grass tikka, potato and fenugreek cheela

accompaniments

kulchas: wild mushroom; butter chicken
black dairy dal
anar and avocado raita

desserts

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
old monk rum ball, warm chocolate sauce

new year's eve menu 125 | wine paring 75