



THANKSGIVING MENU 2018

sesame chili sweet potato

sweet pickle ribs, sundried mango, onion seeds

mathri: duck khurchan or smoked eggplant bharta

roast turkey pinwheels, sage, paneer, chili tomato glaze

or

paneer and sage kofta, chili tomato glaze

served with

cumin maple Brussels sprout

tandoori cauliflower, spicy almond

kadhai potato, truffle cream

pumpkin and cranberry kulcha, sage butter

bacon kulcha, rosemary butter

christmas ham basmati pulao/ wild mushroom pulao

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doda barfi treacle tart, vanilla bean ice cream

saffron pear petha, rice kheer, pecan candy