

# MARCH TASTING DINNER

Saturday, March 1st, 2025

**khandvi with pistachio pea, grilled asparagus, mint oil, local honey**

*the best bite from Gurajat!*

**uni pilaf, pickled carrot**

*Kerala meets a sea urchin off the Arabian Sea*

**scallop dumpling, lemongrass & coconut sauce, local radishes**

*our idea of a soup dumpling...except with masala*

**roasted cauliflower samosa, tomato kadhi, pomegranate chutney**

*pure Punjabi flavors, from the breadbasket of India*

**black sesame chicken, saffron yogurt, citrus chutney**

*From the Himalayan state of Assam, the land of tea...*

**roasted corn cutlet, pickled shrimp, mango chaat**

*hot & cold, spicy & sweet...with the colors of Holi!*

**wagyu beef tartare, cumin pop, shallots & ginger, crispy dosa**

*from the pastures in Brenham, this tartare gets the Indian treatment*

**local lettuces with warm grilled paneer & apple salad**

*gotta have the greens!*

**roasted lion's mane...nihari sauce, raspberry chutney**

*a shaggy mycelium to our rescue!*

**safed maas ~ Rajasthani white lamb sauce & bread**

*final spicy indulgence...from the land of Kings & Queens*

**sacred halwa pecan tart, fresh chikoo, warm chocolate**

*Texas pecans meet halwa, chikoo & melt like butter*