

New Years Eve Menu

December 31st, 2009

Mint tandoori roti with lentil puree & pineapple chutney

Mushroom & paneer samosa

texas heirloom tomato & chevre salad

or

Baked spiced oysters with a lobster mousse in banana leaf

Warm duck & almond terrine with a tamarind date chutney

or

Butternut squash, coconut and asparagus soup

Fillet of lamb leg glazed with pomegranate and chili, slow cooked spiced
winter root vegetables

or

Texas flounder in a spinach and fenugreek sauce, grilled endive,
sweet potato lentil puree

or

Roasted yellow pepper stuffed with corn & smoked eggplant, black
garbanzo and tomato curry

Saffron cheesecake with blackberries & a toasted almond crust

or

Port wine poached pear, wheat halva & a warm chocolate sauce

INDIKA