

Café Chanson Pairing Dinner



INDIAN & VIETNAMESE FUSION & COCKTAIL PAIRING

COURSE 1 • FAR AND NEAR SALAD

Shrimp | Garam Masala | Turmeric | Cabbage
Lime | Bean Sprouts | Cucumber | Basil
Cilantro | Pickled Radish | Carrots | Peanuts
Sesame Vinaigrette

COURSE 2 • CRAB NOODLE SOUP

Noodles | Pork Broth | Coconut Milk | Turmeric
Bird's Eye Chiles | Garlic | Lemon Grass
Crab Meat | Cilantro | Quail Egg | Naan Bread

COURSE 3 • SWEET & SPICY CHICKEN

Chicken Thigh | Vietnamese Carmel Sauce
Jalapenos | Fried White Sweet Potato
Caraway Seed | Onion | Lime | Chaat Masala

COURSE 4 • RACK OF LAMB

Rack of Lamb | Kashmiri Masala | Eggplant
Tomatoes | Basil | Soy Sauce | Garlic | Cilantro
Chiles | Black Bean Paste

COURSE 5 • CASHEW CAKE

Crushed Cashews | Cardamom
Sweet Chili Sauce | Powdered Sugar

**Monday
April 10**