

Each entrée includes rice and Naan, and a glass of the recommended wine.*

Saag Paneer

\$20.00

Fresh pesticide-free spinach and organic paneer

Paired with **Navarro Vineyards Riesling, Anderson Valley**

The driest Riesling from Navarro yet, apple, stone fruit, lovely viscosity, clean bright finish.

Bengan Bartha

\$20.00

Eggplant delicacy with a blend of organic spices.

Paired with **Navarro Vineyards Gewurztraminer, Estate Bottled, Anderson Valley**

Perfume of Rose petals, honeysuckle and peach followed by flavors of papaya, grapefruit and ginger.

Chicken Tikka Masala

\$21.00

Chicken cooked and served in mild creamy sauce with a touch of ground cashew.

Paired with **Navarro Vineyards "Cuvee 128" Sauvignon Blanc, Mendocino**

From cool vineyards, this wine has lively, citrusy acidity, cut grass and spring herbs.

Kadahi Lamb

\$22.00

Lamb cooked with tomato, onion, bell pepper, ginger and garlic

Paired with **Navarro Vineyards Pinot Noir, Mendocino**

Full bodied with flavors hinting at black cherry, raspberry jam, toasty oak, and vanilla.

***Navarro Vineyards Pinot Noir, Mendocino pairs well with all entrees and can be the wine of choice.**