

INDIAN LAUNDRY @ KASA

A 5-Course Indian Meal & Wine Pairing

Wednesday • May 5, 2010

KASA Marina

3115 Fillmore St • 8:30 pm

Most of you know Kasa for our simple, affordable homestyle Indian food, served in a taqueria format.

On Wednesday May 5th at Kasa Marina, we'd like to invite you to join us for a very different sort of experience:

A communal 5-course, seated traditional Indian meal prepared by Kasa Chef & Owner **Anamika Khanna**, paired with wine by Saison's Wine Director **Mark Bright**.

Mark is one of SF's genius sommeliers and a close Kasa friend. Renowned food critic Michael Bauer recently wrote, "Bright is a master at pairing wines." We tend to agree!

Anamika and Mark will personally host the intimate 16-person dinner. Expect to sit at a candle-lit communal table, eat family style, make new friends, try new wines and push your culinary boundaries!

Tickets cost \$75 /head

Order today by calling Tim at 917-535-0148.

Due to the small number of seats,
tickets are non-refundable once purchased.
We apologize for any inconvenience!

MENU

Greeting - Sparkling Wine

First Course - Nibbles

Papad

Served with:

Imli and Date Chutney

Mint and Apple Chutney

Honey Mustard Yogurt Chutney

2nd Course - Pakoras

Amritsari Fish Pakoras

Paneer Pakoras

Served with:

Mint Yogurt Chutney

Carrot Coriander Salad

3rd Course - Subzis

Spice-Rubbed Indian Eggplants - braised in a tomato base

Methi Aloo - fresh fenugreek leaves sauteed with potatoes

Toor Daal - light yellow lentils

Fresh Roti

Basmati Rice

Served with:

Turnip, Carrot and Cauliflower Achaar

Boondi Raita - yogurt with tiny chickpea fritters

4th Course - Meat

Saag Lamb - spinach cooked with tender grass-fed lamb

Fresh Roti

Served with:

Marinated Red Onions

Long Cut Cucumbers and Chilies

Boondi Raita

5th Course - Meetha

Gajar Ka Halwa - sweetened, shredded reduced carrots topped with blanched almonds, served with Bi-Rite Creamery Vanilla Ice Cream

All courses will be paired with wine. All items are housemade except where noted