

# PONDICHERRY (VEG)

## AMUSE BOUCHE

Fermented rice and coconut dumplings '*Kuzhipanyaram*' stuffed with blue cheese, served with a plum chutney

## 1<sup>ST</sup> COURSE

Buttered French morrells with slow-cooked lentils and spiced sago wafers '*vadagam*'

*2014 Domaine Jean Perrier & Fils Chateau de Monterminod, AOP Roussette de Savoie, SAVOIE*

## 2<sup>ND</sup> COURSE

Pumpkin, wintermelon and sweet potato with pounded chilli, coriander seeds, black pepper and cherry tomato broth

*2014 La Manufacture Bourgogne Pinot Noir, AOP, CÔTES D'AUXERRE*

## MAINS

Raw banana and Japanese taro with chana dal and ground coconut

Okra and baby eggplant '*pulikozhambhu*'

Wok tossed rainbow shards and beets with black mustard seeds, '*urud*' dal and dried whole chillies

*2010 Confidences de Prieuré-Lichine (2<sup>nd</sup> wine of 4<sup>th</sup> growth Chateau Prieuré-Lichine), Margaux, BORDEAUX*

## DESSERT

Canelé with saffron sabayon and poached bosc pears

*2007 Chateau Coutet, Barsac, France*