



The Event:

Tastes of India

The annual Palouse Chapter dinner will feature the exotic spices and subtle layers of flavors that are the defining characteristics of the Indian cuisine. The menu has been arduously prepared by a distinguished tasting panel (your chapter board), and an array of fine wines were selected to match the food. Mark your calendar for Saturday, October 13th, at 6:00pm, and plan to be at St. Marks to partake of this unique and exquisite dining experience. A coupon is enclosed with this newsletter; reservations must be received by Monday, October 9th, to assure seating. The price will be \$25 for members and \$28 for guests

APPETIZER

Spicy Lamb Pattiy, Pakora, Samosa

SOUP

Lime Soup

ENTRÉE

*Curried Lamb
Smoked Eggplant
Punjabi Dhal
Tomato Cucumber Raita
Yogurt Rice*

SALAD

Mango Salad

DESSERT

Burfi, Gullab Jaman, Ras Malai

Wines:

Zardetto Prosecco Brut

1999 Rhein River Riesling

1998 Cline California Zinfandel

1999 Paradise Ridge Cellars Lemberger

More Wines to be determined

All courses accompanied by an assortment of Chutneys

(Spiced Tomato, Plum-Fennel-Ginger, Roasted Peanut, Tamarind, Mint, Pear-Ginger)