

DISTINGUISHED CHEF SCHOLARSHIP BENEFIT SERIES

APRIL 23, 2009 AT 6:00 PM

SCHOOL OF HOTEL AND RESTAURANT ADMINISTRATION
OKLAHOMA STATE UNIVERSITY

“A PASSAGE TO INDIA”

FEATURING CHEF RAJESH TIWARI

MENU



SHORBA-E-KHAAS

CHILLED YOGHURT, CUCUMBER & FRESH CORIANDER SOUP WITH MUSTARD SEEDS & DILL
(NORTHERN INDIA)

2006 ARTHUR METZ GEWÜRZTRAMINER
“CUVÉE ANNE-LAURE” - ALSACE, FRANCE



TANDOORI SAMUDRI THAAL

TANDOORI GRILLED “FRUITS DE MER” WITH MICRO-GREENS
(NORTHERN & EASTERN INDIA)

2006 ARTHUR METZ GEWÜRZTRAMINER
“CUVÉE ANNE-LAURE” - ALSACE, FRANCE



PALAK NALLI GOSHT

BRAISED LAMB SHANKS WITH TAMARIND RICE & COCONUT MILK CURRY
(SOUTHERN INDIA)

2006 MARQUIS PHILIPS SHIRAZ “9”
MCLAREN - VALE, AUSTRALIA



SHAHI PHIRNI

SAFFRON RICE FLOUR “CLAFOUTI” WITH ASSORTED FRUITS & ROASTED WALNUTS
(EASTERN INDIA)

HOT MASALA TEA OR COLOMBIAN COFFEE