

@amrina.social

Thanksgiving Prix-Fixe Feast \$85

Choose one dish per course.

Entrees are accompanied with family-style sides for the table.

First Course

Roasted pumpkin soup | cinnamon & ginger cookie

Spiced pumpkin butter baked oyster | tamarind chutney

Second Course

Sweet potato dumpling | desi kimchi

Roasted butternut squash salad with burrata

Third Course

Crispy cauliflower & bell pepper manchurian

Turkey shami kebab | cannellini beans, pickled cranberry yogurt

Fourth Course

Roast green circle turkey breast | old monk rum glaze, roasted vegetables, makhani sauce

Beef short rib | nihari, chimichurri, pickled onion

Pan seared halibut | spiced parmesan crust, asparagus, Malabar sauce

Paneer roulade | cashew & squash stuffing, spinach sauce

Jackfruit kofta | lebabdar sauce

Fifth Course

Brownie bottom pumpkin cheesecake

Cardamom chocolate mousse | jaggery caramel

Accompaniments

crispy brussels and parmesan | **burani mashed potato** | **cranberry chutney**

spinach and corn casserole | **dal makhani**

bread rolls - rum n raisin, plain, pickle n chilli | **garlic naan**

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible, *This item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies