

PIG OUT FESTIVAL GUEST CHEF DINNER

MANZIL RESTAURANT

MENU

WELCOME RECEPTION

Vegetarian & Seafood Indian street food snacks Shrimp Pani Puri: Puffed Cracker | Tamarind Mint Water Pani Puri: Puffed Cracker | Tamarind Mint Water | Potato Chickpea Blend *Paired with wines from Oliver Osoyoos Wine Country*

FIRST COURSE

Sprouted Lentil Salad | Toasted Almonds | Poppadom | Cumin-Spiced Vinaigrette Paired with Kismet Estate Winery 2023 Safèd

SECOND COURSE

Masala Pulled Pork Naan Crostini | Spiced Yogurt | Cilantro *Duo wine pairing: River Stone Estate Winery 2024 Malbec Rosé Domaine Artema Winery 2023 Gamay Noir Village*

THIRD COURSE

Aromatic spiced Chicken and Saffron Egg Biryani | Raita *Paired with Kismet Estate Winery 2021 Karma*

FOURTH COURSE Gulab Jamun | Cardamom Syrup Choice of Indian Chai or Espresso Chai Martini





 $@uncork the sun \, \# uncork together$