



AMRINA THANKSGIVING FEAST

\$75 per person prix-fixe menu

ROAST PUMPKIN DUMPLING *desi kimchi*

or

SPICED PUMPKIN BUTTER BAKED OYSTERS

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ROASTED SWEET POTATO CHAAT *garbanzo beans, kale khakhra, chutneys*

or

TURKEY SEEKH KEBAB *pickled cranberries yogurt*

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Choice of any 1 Entree

TANDOORI PORTOBELLO *exotic mushrooms, spiced millet, truffle cream*

add shaved alba white truffle - market price

COMPRESSED MATAR PANEER *layered green peas & cottage cheese,
pudina lebabdar sauce*

SMOKED HAM *spiced honey glaze, tandoori pineapple*

ROAST TURKEY BREAST *Old Monk rum glaze, makhani sauce*

BEEF SHORT RIB *nihari, chimichurri, potato jhuri, pickled onion*

accompaniments

crispy brussels and parmesan

burani mashed potatoes

cranberry chutney

spinach and corn casserole

rum 'n raisin kulcha

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FALLEN LEAVES *buttermilk pumpkin pie, ginger beer & vanilla jelly, pecan streusel*



ROYAL TURKEY OFFERING \$250

ROASTED WHOLE TURKEY old monk rum glaze, classic accompaniments

accompaniments

crispy brussels and parmesan

burani mashed potato

stuffing

cranberry chutney

spinach and corn casserole

rum n raisin kulcha

Must be pre-ordered by November 16, 2022

May be Ordered for Take-Away

(Marinated Whole Turkey will be provided with chef's step-by-step instructions to roast at home. Provided with all the above-mentioned cooked accompaniments for 6-8 guests.

Turkey will be ready for pickup on November 24 at 11 am)

Or

Order Cooked Whole Roasted Turkey for the feast at Amrina

(Served with all of the above-mentioned cooked accompaniments for 6-8 guests. Turkey will be available as per your reservation timing with us on November 24)