

# Winters at Noon

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## Ancient futures

Black Buckwheat Tartlet | Beets | Turnip | Black Garlic | Goat Cheese

## Singhara to the rescue

Singhara Gol Gappa | Crab | Fermented Dragon Fruit, Amsul | Pisyoon Loon

## Summer at grandmother's

Kurdayi | Corn Miso | Peanut Podi

## Through the streets

Bhavnagri Chilli | Mackerel | Green Garlic Chutney | Tamarind Mahua Chutney

## Hymn to ladakh

Khurra | Nolen Gur Garum Tomatoes | Goat Butter | Zavasachi Chutney

## A taste of home

Lamb | Apricot, Skotse & Priyanku Miso | Brussel Sprout Tips, Chunda

## Trout, your majesty

Trout, Pumpkin Kasundi | Tamyung Achar, Goat Milk Thangthur, Zatsod | Marigold Oil

## Stairway to childhood

Seekh Tujji | Dooni Chetin | Pudna Chetin | Gand Chetin | All Things Mountain Hot Sauce | Lavasa

## From strangers to allies

King Trumpet Mushrooms | Sahyadri Black Jack Rice, Purple Yam | Carrot Tops Chutney | Turnip Gunpowder Misozukhe

## Siblings - savoury & sweet

Bhakarwadi | Sweet Miso Kulfi

## An envelope of Joy

Fermented Mahua | Patoli | Vanilla Ghee

## Petit Four

