

# Winters at Noon

## Ancient Futures

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

## Singhara to the rescue

Singhara Gol Gappa | Smoked Potato, Starfruit, Pomelo | Fermented Dragon Fruit, Amsul, Cucumber | Pisyoon Loon

## Summer at grandmother's

Kurdayi | Corn Miso | Peanut Podi

## Through the streets

Bhavnagri Chilli | Chestnut, Goat Cream | Green Garlic Chutney | Tamarind Mahua Chutney

## Hymn to Ladakh

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

## Meandering in the mountains

Gucchi | Proso Millet Miso | Fermented Caper, Goat Yogurt

## A taste of home

Yam | Apricot, Skotse & Priyanku Miso | Brussel Sprout Kimchi, Chunda

## From strangers to allies

King Trumpet Mushrooms, Kokum-coconut Yogurt | Whey Sauce | Coriander Oil

## Stairway to childhood

Cauliflower, Tujji Masala | Dooni Chetin | Pudna Chetin | Gand Chetin | Lavasa

## Khambir, your majesty

Sweet Potato, Pumpkin Kasundi | Tamyung Achar, Thangthur, Zatsod | Marigold Oil | Khambir

## Siblings - savoury & sweet

Bhakarwadi | Sweet Miso Kulfi

## An envelope of Joy

Fermented Mahua | Patoli | Vanilla Ghee

*Petit Four*

