

Junoon

Four-Course Valentine's Day Tasting Menu

\$135 per person | \$55 wine pairing (optional)

PANEER & TRUFFLE KOZAMBU

*tandoori roasted paneer, cabbage-wrapped braised mushrooms,
winter truffles, poppy seed curry leaf sauce*

OR

DUCK & TRUFFLE KOZAMBU

*dry aged duck breast, cabbage wrapped confit duck leg,
winter truffles, poppy seed curry leaf sauce.*

~

KATHAL HARA GOURI

*banana leaf steamed tamarind - jaggery marinated jackfruit,
Himalayan red rice, cippolini onions, confit cumin carrots*

OR

MAACHER HARA GOURI

*banana leaf steamed tamarind - jaggery marinated red snapper,
fish head caviar rice, confit cumin carrots*

~

SQUASH KORMA

*delicata squash kofta, butternut squash, saffron cashew sauce,
spiced garlic naan*

OR

WAGYU BBQ VINDALOO

*Mishima Reserve wagyu ribeye, pickled radish, butternut squash,
spiced garlic naan*

OR

LAMB PASANDA

*marinated tandoor roasted lamb chops, saffron cashew sauce,
spiced garlic naan.*

~

THE PURPLE HEART

jamun plum shrikhand mousse, apricot-bay leaf ice cream

OR

KULFI SELECTION

almond, coconut, strawberry, chocolate

