



Rembrandt and the Inspiration of India

\$72 per guest
\$86 with wine pairing

Appetizer

“kaasplankje” Dutch Style Cheese Board

gravlax, aged gouda, rye bread, whole grain mustard, pickled onions, micro herbs

JCB Rose, Burgundy NV

Second

“Erwtensoep” Chilled Pea Soup

peas, cilantro, dill ricotta, chili oil, onion, garlic

Au Bon Climat Pinot Gris, Santa Barbara '16

Entrée

“Lam Hutspot” Rack of Lamb

carrot potato mash, coriander mint chutney
kadai masala sauce, micro cilantro

Isabel Rosé of Cabernet Sauvignon by Mondavi, Napa '16

Dessert

“Kokosnootbrulee” Coconut Brûlée

chai spiced stroopwafel, mango lassi sorbet

Mumm Brut Reserve, Napa NV

*Items and prices are subject to
change depending on availability

*Due to the nature of this menu
there will be no substitutions

*Tax and gratuity are not included