



CABERNET FRANC DAY

**Celebration Dinner
Dec 3rd, 2022**

Praṇāma,

*Sharing India's rich heritage and our belief in the philosophy, **atithi devo bhava** which means that the divine visits us in the persona of a guest, we welcome you.*

Neeta, Kunal, and team LXV

***Raclette cheese with Violet Oil and seared sous vide
Octopus with lemon***

*One of the best meals in Lyon was a fondue of various
cheese with charcuterie and flavored oils.*

+ LXV 2020 Reserve Cabernet Franc

***Our very own Martha's home-made
chicken mole with rice***

*Mole has a special place in my heart. The best
rendition of the dish was when we stayed in
Cuernavaca in Puebla which is the home of
mole. It was a time when Kunal and I were
redefining our lives and somehow the memory
of the dish is now stuck with that transition.*

+ J Lohr 2017 Cuvee St E



***Boeuf Bourguignon with scalloped
potatoes***

*Inspired by our recent trip to Burgundy, this is
Neeta's interpretation of Boeuf Bourguignon
with miso and hint of green cardamom*

+ Union Sacre 2020 Cabernet Franc

***Street tacos of Lamb braised in herbs with grilled
vegetables***

*A dueling of the earthiness of the lamb and the
sweetness of the grilled veggies. This dish needs a
wine that can roll with the punches*

+ Austin Hope 2021 Cellar Select Cabernet

