



Les Dames d'Escoffier invites you to A Regional Tour of Indian Curries at Indique



Dame **Monica Bhide** and **Chef K.N. Vinod** team up to provide a delicious look at the variety of curries found in the Indian subcontinent. Join us as we explore the different curries (both veg and non-veg) of India. Monica will present an informative seminar on the regional cuisines of India and her presentation will end with India's most popular curry imports: Butter Chicken!

"Just as every state and sub-region in the U.S. South has its own version of barbecue, every region and sub-region of India has its own curry. Think of it this way: you can have a simple chicken curry five nights of the week and each one is completely different from the other. For a country that boasts over 30 types of cuisines within its borders this is an easy task to accomplish," says Monica Bhide.

One of the oldest known civilizations, India has greater cultural, culinary, geographic, linguistic and religious diversity within its borders than, say, Europe. Home to a billion people, speaking over a dozen languages and of hugely different ethnicities, India boasts at least thirty-five recognized cuisines. Each cuisine is greatly influenced by local ingredients, geography, history and religion. At the end of the evening, Monica will sign copies of her new novel, *Karma and the Art of Butter Chicken*.



UNIQUE INDIAN FLAVORS



DATE: Tuesday, September 27, 2016

PLACE: Indique
3512-14 Connecticut Ave. N.W.
Washington, DC 20008
(202) 244-6600
www.indique.com

TIME: 6:00 p.m. to 9:00 p.m.

PRICE: Dames \$80, Non-members \$90
(Includes a copy of Monica's book, *Karma and the Art of Butter Chicken*, everything on the menu at right, one glass of wine or Mango Lassi, and gratuities)

RESERVATIONS: www.lesdamesdc.org
Reservation or cancellation deadline
September 20, 2016

METRO: Cleveland Park Station is just a few feet from the restaurant.

PARKING: Street parking

MENU

Family-Style Dinner

Chicken Tikka Makhani (Butter Chicken)
Chicken Curry
Lamb Roganjosh
Konkani Fish Curry
Macher Jhol
Pork Vindaloo
Lal Maas
Potato Uralakizhangu
Pulao Rice
Cucumber Raita
Assorted Breads

Dessert
Kulfi

Wine or Mango Lassi

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