



Cooking Class & Dinner Fundraiser July 20, 2019

Menu

Chex Chaat
Indian-ish

Lemon Rasam
India

Chicken Tagine with Olives and Preserved Lemons
Morocco

Vegetable Tagine
Morocco

Couscous
Morocco

Cachumber
India

Carrot Salad
Morocco

Dessert

Kheer
India

Beverages

Sparkling and Still Water

Organic Lemonade

Beverage Suggestions

You are welcome to bring an additional beverage of your choice to share at the table. If you choose to do so, following are wine and beer recommendations to accompany this menu.

WINE: Fruity lighter wines work well with both Moroccan and Indian cuisines. Stay away from high tannin wines for both. Suggested wine stores: Savoy Wine on Figueroa St., Vino Divino on De la Vina St., or perhaps your own favorite wine store.

- For Moroccan try: Light Cotes du Rhone - red or white, a light Pinot Noir or Merlot or Dry Rose
- For Indian try: Earthy, fruity, low alcohol, fresh lighter wines like Chenin Blancs or Off Dry Rieslings

BEER: Beer also works well with Indian cuisine ... especially Belgian, such as Leffe Blonde or Leffe Brune. BevMo in Goleta has been known to carry both, and BevMo in Santa Barbara has been known to carry at least one.