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Les Dames d'Escoffier
INTERNATIONAL

New York Chapter

40 YEARS

PROGRAM



A Tour Of Indian Regional Cooking



Tuesday, June 13th

6:00 - 8:00 PM

Dinner at Sahib

104 Lexington Avenue

New York, NY 10016

Nearest subways: R, W, and 6 Trains
to 28th Street

Early Dame Pricing - \$60

Dame Pricing after June 1 - \$65

Guests - \$70

Dine with fellow Dames at **Sahib** restaurant, owned by **Chef Hemant Mathur**, husband of **Dame Surbhi Sahni**. Sahib was recently awarded 2 stars by Pete Wells in The New York Times for its masterful presentation of dishes not often found in other Indian restaurants. Among the dishes we'll be served are kori gassi, an "irresistible" chicken in coconut milk stew seasoned with coriander, asafetida and curry leaves, and cauliflower coated in red chili sauce. The meal will be paired with wines from **Sandhi**, a small production winery focusing on select vineyards from the Sta. Rita Hills in Santa Barbara County. Nat Gurner, a representative of the winery will be present to discuss the pairings. Dessert will be provided by Surbhi's sweets company **Bittersweet NYC**.

Hosts: Dames Surbhi Sahni and Sharon Franke

Questions? Contact Dame Sharon Franke at:

sharonilene franke@gmail.com / 917.806.1779

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