

Announcing

TAMARIND BAY

Coastal Indian Kitchen

Spice of the Month Club

Come discover the flavors and aromas of spices that are integral to Indian cooking.

Beginning January, 4th Tuesday of every month, Chef Wali Ahmad shall feature a “spice” and prepare an exquisite three course menu. Each item in the menu will bring out the dominant flavor and aroma of the featured spice.

Our wine expert will pair the menu with two different wines complimenting the spice profile. All the participants will be served the three course menu along with the wines to taste.

Chef Wali will explain the significance of the featured spice in Indian Cuisine and how it can be used to alter or enhance the taste of any dish. Alongside, the wine expert will talk about pairing wine with the spice.

A great opportunity to interact with Chef Wali Ahmad throughout the event and address any questions you might have about Indian food and spices. At the end of the event, all the participants will part with a box of spice along with a recipe card to take home and try the dish.

Book your table now all events are sold out.

Spice of the month

January - Fenugreek

March- Cinnamon

May- Cumin

July - Green Cardamom

September - Onion Seeds

November - Bay Leaves

February - Carom

April - Fennel

June - Black Pepper

August - Javitri (Mace)

October - Shahi Jeera (Cumin)

December - Rose Petal

4th Tuesday Every Month - 5PM

@

Tamarind Bay Coastal Indian Kitchen, Brookline

\$25/Person + Tax and gratuity

3 course meal & wine tasting, recipe and spice

By reservation only. Limited seating

Please call us @ 617-277-1752 to reserve your seat

Singles, couples & groups welcome

To receive more information and details about our Spice of the Month Club, log on to www.tamarind-bay.com and sign up to our email club.