



IDEAS Program Symposium Welcoming Dinner Wednesday, September 25, 2024

SETTING THE TABLE

Gobi Friends Platter (with shotis puri (v) and cornbread mchadi (GF)), includes:

Beet & Carrot Pkhali (V, GF, N) - vegetable pates with walnuts, garlic & fresh herbs

Eggplant Nigvzit (V, GF, N) - eggplant rolls stuffed with walnut-garlic paste & herbs

Jonjoli (V, GF) - “georgian capers”, pickled cucumber, onion, green tomato

House-made sulguni cheese (GF) & **pickled vegetables** (V, GF)

STARTERS

Tomato - Cucumber Salad (V, GF, N) - tomato, cucumber, red onion, walnuts, vinaigrette

Duck Tolma (GF) - grape leaves with filling of ground duck, cilantro, and dill, ajika-spiced yogurt sauce

KHACHAPURI - Traditional stuffed breads

Kubdari (spicy pork & beef filling)

Pkhlovani (filled with cheese blend, spinach, fresh herbs)

KHINKALI - Georgian soup dumplings

Pork & Beef

Carrot & Fresh Herbs (V)

MTSVADI, KEBABS & LARGE PLATES

Mtsvadi - grilled kebabs served with Georgian condiments

Chicken (GF) - marinated in lemon & garlic with red tkemali

Vegetable (GF, V) - seasonal grilled vegetables with red ajika, tomato satsebeli, non-vegan guda cheese

Oraguli (GF) - grilled salmon with roasted vegetable sauce (carrots, peppers, tomatoes)

SIDES

Roasted New Potatoes (GF)- roasted golds, feta, garlic, purple basil, green tkemali

DESSERT PLATTER

Pelamushi (N) - grape pudding, pomegranate, walnut crumble, caramel sauce

Yogurt Murabit (N, GF) - black walnut & cherry preserves, sunflowers seeds, basil & mint

Doughnuts (N) - sweet farmer's cheese doughnuts with walnut, chocolate, caramel sauces

V= Vegan, GF= Gluten Free, N= Contains Nuts