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# SPICE MARKET

ORIGIN INDIA PAIRS AN INNOVATIVE COCKTAIL MENU WITH A GOURMET APPROACH TO TRADITIONAL CUISINE

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Indian is one of the most diverse cuisines in terms of flavor profiles, thanks to indigenous spices such as cumin, ginger, coriander, tamarind and turmeric. Though Origin India's menu is largely served à la carte and family style, recently-appointed Executive Chef Kuldeep Singh features a nightly tasting menu that transforms traditional Indian flavors and techniques into refined dining. And with any good tasting menu comes beverage pairings. While wine is customary, Origin India's mixologist Jozef Letasi puts as much care into creating cocktails as Chef Singh puts into his dishes.

Rather than tone down flavor profiles, accompanying cocktails complement them with savory aspects to each drink. For example, elegantly presented chicken tikka, marinated overnight in cumin and

chili yogurt, is enhanced when matched with the smoky finish of the cumin martini. Familiar samosas, golden, deep-fried pockets stuffed with potatoes and peas that pack surprising heat, as well as tandoori black tiger shrimp fragrant with lime and tamarind, interplay well with the ginger black raspberry martini. Fruity with a hint of spice, this drink is garnished with a sliver of ginger to minimize the spice of the food and cleanse the palate.

We used to be happy with a cold beer while eating Indian food, but now we can't imagine drinking anything but the innovative, fresh cocktails that pop alongside Chef Singh's dishes. Origin India breathes a new spice of life into the Indian dining experience.

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