



KACHKA

Silk Road Feast

\$88 PER GUEST

take a journey through this magical region by joining us for a **SILK ROAD FEAST**. as we highlight dishes from uzbekistan and other parts of central asia.

everything will be served family style and dessert is included. the following menu was curated to reflect our suggested offerings, however, we're happy to customize the menu to accomodate dietary restrictions when possible. please speak to the event coordinator about customizing your menu. menu subject to change based on availability of product.

BEET SALAD

smoky beets, roasty walnuts, sweet prunes, and earthy sunflower oil are the cornerstones of this addictive salad.

KOREAN CARROT SALAD

the ubiquitous dish on every uzbek table. crunchy carrot threads dressed in a deep, smoky paprika.

SUZMA

a rich and funky spread similar to yogurt or sourcream.

PUMPKIN SAMSA

a flaky puff pastry dough filled with seasoned pumpkin.

LEPYOSHKI

uzbek grilled-to-order flatbreads with nigella seeds.

VEGETABLE PLATTER

fresh whole herbs alongside green radishes are an absolute must with plov. try alternating bites of plov with green goodness for the perfect balance.

KACHKA PLOV

using uzgen rice gets us the closest to the special rice variety that is used in uzbekistan. we use all parts of the duck; confit legs, neck, giblets, pan seared breast, crispy skin. smoked hard cooked egg. matchstick yellow carrots. whole heads of roasted garlic.

UZBEK STYLE SMOKED LAMB RIBS

full denver rack, spice rubbed and slow smoked. herbs from the dacha.

suggested add-on (price listed per guest)

TUKHUM BARAK \$18

egg custard filled dumplings. caviar beurre blanc.