



***Presented by the
James Beard Foundation and Great Performances***

Vikram Garg
Executive Chef
indebleu
Washington DC

*Thursday, October 11 –
Sunday, October 14, 2007*

Watermelon & Green Salad

Spiced Cashew Nut, Candied Ginger,
Cumin Sherry Dressing

\$9

Wild Salmon

Wasabi Mashed Potatoes, English Peas,
Mint Chutney Buerre Blanc

\$20

Alphonso Mango

Mousse, Mango Marshmallow,
Autumn Berry Salad

\$9

Three-Course Prix-Fixe \$30

*Asia Society Garden Court Cafe
725 Park Avenue, NY, NY 10021
212.570.0202*

Vikram Garg

Executive Chef, indebleu, Washington DC

A 1990 graduate of the culinary arts program at New Delhi's Oberoi School of Hotel Management (the Cornell of India) and recipient of a post-graduate degree at the Oberoi Center for Learning and Development, Chef Garg honed his skills at India's top five-star hotels and restaurants. There, he was exposed to the culinary sophistication of French cuisine and the bold flavors demanded by the Indian palate. The chef's tour included Bay Island in Port Blair, the Oberoi Hotel in Bombay and New Delhi, and the Metropolitan Palace Hotel in Dubai. In 2000, Chef Garg relocated to the British Virgin Islands to take on the role of executive sous chef at Rosewood's Little Dixie Bay. In his most recent post, Chef Garg headed up the kitchen at the five-star Leela Kempinski Palace in Bangalore. While running the daily operations of five fine-dining outlets, Chef Garg also found time to co-author *The Asian Menu Planner* cookbook, which focuses on blending traditional Indian dishes with Western flavors.

Bringing the Art of Food into Cultural Institutions around New York City

The James Beard Foundation and Great Performances have partnered to produce a program that extends the New York City run of out-of-town chefs cooking at the James Beard House, enabling more New Yorkers to experience their culinary sensibilities. Every month a chef who has been invited to perform at the James Beard House extends his or her New York City run by creating a special menu to be served in one of Great Performances' eight cafés. The city's premier catering and events company, Great Performances has been connected with the arts since its inception almost 30 years ago and, today, operates cafés in a broad spectrum of New York City cultural institutions, ranging from museums to performances spaces.

September 2007

Executive Chef Ryan Herrmann

The Boathouse on East Bay
Charleston, SC
Dizzy's Club Coca-Cola

November 2007

Executive Chef Mark Hibbs

Ratcliffe On The Green
Charlotte, NC
Sotheby's



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CELEBRATE FOOD

For more information, and a schedule of upcoming James Beard guest chefs, please visit www.greatperformances.com.