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**FOR IMMEDIATE RELEASE**

## **Sakoon Announces New Menu and Executive Chef** **Outdoor Seating Available Now for Lunch and Dinner**

**November 10, 2010 – Mountain View, CA** --- Sakoon Restaurant is excited to announce the appointment of Alex Xalxo to the position of executive chef. Chef Xalxo brings more than 20 years of restaurant experience and kitchen leadership to one of Silicon Valley's prominent Indian restaurants. Known for his impeccable approach to curries and immense knowledge of spices, Chef Xalxo has introduced new menu items that reflect his expertise in Indian cuisine.

Hailing from some of Manhattan's most critically acclaimed Indian restaurants such as Tamarind and Earthen Oven, Chef Xalxo adds regional dishes to the menu that might be less familiar to Western palates. "India is such a diverse country with different foods and cultures, and there are fantastic dishes from all regions", says Xalxo.

Balkar S. Tamber, owner of Sakoon and Bombay Garden Group, courted Chef Xalxo from Earthen Oven and anticipates a smooth transition. "Alex is used to running both restaurant kitchens and large banquet facilities. His plans of implementing his operating system in the kitchen and teaching the kitchen staff his cooking techniques are an asset to the restaurant and diners", says Tamber. Tamber is pleased with his generosity in the kitchen and the precision and integrity that he puts into every dish.

The essence of Chef Xalxo's cooking is rooted in a communal approach to food. Dishes are shared and meant to be enjoyed with others at the table while still being refined and multi-dimensional.

Chef Xalxo's use of spices is balanced by a moderate level of heat that harmoniously translates to complex dishes that aren't overpowered by one ingredient. Many of his curries such as Murgh Chettinad (\$14.90) sing with the flavors of bay, fennel, and Cochin peppercorns. Like the black Tellicherry, the Cochin peppercorn comes from the ancient port city of Cochin, India, and has similar qualities.

Gosht Buzkazi (\$17.90), braised lamb shank with spinach in a red wine sauce, is one of Chef Xalxo's signature dishes and showcases his braising technique with classical sauce-making skills while still staying true to Indian flavors.

Even his delicate and savory Delhi Ki Aloo Tikki (\$5.50) elevate the potato pancake to a higher level with the addition of whole cumin, fennel, and ajwain seeds.

Kochin Crab Cakes (\$9.50) take on Eastern flavors and are enhanced with the addition of seasonal fish and coated in panko creating a firm exterior and delicate moist interior.

Chef Xalxo praises a liberal use of spices, not only for their culinary merit, but also for their medicinal qualities. "It's important to promote the medicinal values of Indian spices such as tumeric and cumin", says Xalxo.

While Sakoon's new menu remains true to its initial intent—to provide a vibrant blend of traditional and modern flavors from all of India—the new additions offer diners more variety. From his fiery version of Lamb Vindaloo (\$15.90) to his impeccable Butter Chicken (\$14.90), Chef Xalxo puts his heart into every dish. "I cook everything with passion. My Butter Chicken has to be the best-tasting dish ever. Everything that I execute has to be that way", says Xalxo.

Dessert Chef Bajrang Bhamu provides traditional sweets such as Rasgulla and Chhena Jalebi, an often hard-to-find dessert from the Bengali region of India.

Outdoor dining is now available for guests. Sakoon is pleased to offer daily Happy Hour in the bar and upstairs lounge. Order Sakoon to-go and receive 10% off all menu items.

Sakoon is open seven days a week for lunch and dinner. Hours are 11:30 a.m. to 2:30 p.m. for lunch weekdays; noon to 3:00 p.m. for lunch on weekends; and on Sunday through Thursday, dinner is 5:00 p.m. to 10:00 p.m. and Friday and Saturday, 5:00 p.m. to 10:30 p.m. Reservations may be made visiting [www.sakooncuisine.com](http://www.sakooncuisine.com).

Ample street parking and nearby lots are available.

**For more information, contact:**

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