

Diwan at Aga Khan Museum Kicks Off 2016 with Culinary Events

International Fusion Showcased during Winterlicious 2016

Dining with a Celebrity Series Returns February 19

Toronto, January 14, 2016 – Diwan at Aga Khan Museum, headed by Master Chef Mark McEwan, is pleased to announce its participation in Toronto’s favourite foodie event, Winterlicious. Between January 29 and February 11, diners can enjoy a \$28 prix fixe lunch menu from 11:30 am to 2:30 pm Tuesday to Sunday. Reservations are available beginning today, January 14, via opentable.com and by calling 416.646.4670.

Master Chef Mark McEwan and Chef de Cuisine John Kovac highlight the best that Diwan offers on a [menu](#) that combines Silk Route spices with local and international ingredients. **Appetizers** run the gamut of texture and flavour from the Indian subcontinent to the Middle East and North Africa, including **Moroccan Wedge Salad** with cilantro mint dressing and crispy daal and **Sweet Onion Bhaji** with tamarind chutney.

Mains offer unexpected twists on traditional dishes from the Indian subcontinent and the Middle East:

- **Salmon** grilled to perfection and glazed with harissa is presented upon a bed of organic red quinoa with falafel and a garnish of pomegranate yogurt;
- Kale sambal and mango chutney add heat to **Chicken Jalfrezi** with basmati pilau; and
- Caramelized tomato paste and brown butter give depth to a vegetarian entrée of delicate **Butternut Squash Manti** (Turkish dumplings).

The Winterlicious lunch menu at Diwan comes to a light finish with three **dessert** options, including **Buttermilk Panna Cotta** and **Orange Semolina Cake**. Visit agakhanmuseum.org for details.

The Aga Khan Museum’s popular culinary series **Dining with a Celebrity** returns February 19 with the dinner event **Persian Family Recipes with Ariana Bundy**, in partnership with the Culinary Historians of Canada (CHC) and Fort York. Chef Ariana will discuss Persian food culture and introduce each course in a Persian-themed menu inspired by the family recipes in her cookbook *Pomegranates and Roses* (2015).

Aga Khan Museum is also presenting Chef Ariana at Fort York on February 20 for the 9th Annual *Mad for Marmalade, Crazy for Citrus!*, whose theme this year is “Citrus in the Persian Kitchen.” Details are available at <http://culinaryhistorians.ca/mad-for-marmalade-2016>.

The Aga Khan Museum has been established and developed by the Aga Khan Trust for Culture (AKTC), which is an agency of the Aga Khan Development Network (AKDN). The Museum’s mission is to foster a greater understanding and appreciation of the contribution that Muslim civilizations have made to world heritage.

Mark McEwan has become a leading figure in the city’s fine dining scene, as well as a bestselling author and television personality. In addition to several restaurants and two upscale grocery stores, McEwan offers complete gourmet catering with [North 44 Caterers](#), [McEwan Catering](#), and [Events by McEwan](#), and floral services with [McEwan Floral](#).

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