

Captivating Curry

We are girls who live by the motto “eat, drink and be merry.” But we need our eats to be spicy; our drinks to be a fruit-forward syrah or a dry, Old World sangiovese; and we need our men to be just as fired up and sexy as the legs on our wine glass and the spice on our food in order to make us merry. Sound picky? Wait until you try and take us on a date.

Well ... our insatiable, bottomless thirst for good food, red wine and boys was quenched as we sat at the bar of a local Indian food café and sipped our 91-point syrah (not Wine Spectator 91 points, but Phoenix Picks 91 points) and enjoyed the healthy fusions of Indian staples like chicken curry, spinach and tofu (a.k.a. Palak Paneer) and their incredible carrot soufflé with carrot shavings, ricotta cheese and rose water.

Turns out the boy-man sitting next to us might have been a little spicier than the curry, but we're not complaining—sometimes that is to be expected (wink).

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