

# Restaurant Week Menu Fall 2018

## Course 1

### **Okra Salad (V, GF)**

Warm & Crispy okra / Shallots / Tomatoes / Tangy Spices

### **Walnut Mandarin Orange Salad (V, GF)**

Spring Greens / Mandarin Oranges / Walnuts / Reduced Orange Dressing

### **Curried Butternut Squash Soup (V, GF)**

Roasted Butternut Squash / Curry / Ginger / Lemon / Coconut

### **Spicy Corn Soup (GF)**

Roasted Sweet Corn / Fresh Cilantro / Pepper

## Course 2

### **Lassoni Gobi (La•suni Go•bee) (V, GF)**

Tangy Cauliflower / Garlic / Cilantro / Ginger / Tomato Sauce

### **Ragda Patties (Rug•da) (V, GF)**

Potato Dumpling / Chickpeas / Onions / Tamarind Chutney / Cilantro

### **Crispy Spinach Chaat (GF)**

Crispy Baby Spinach / Shallots / Tomatoes / Spiced Yogurt / Tamarind & Date Chutney

### **Calcutta Pork Ribs (Cal•cut•aa) (GF)**

Baby-Back Ribs / Yellow Chili Powder / Mango Chutney Glaze / Lime / Coriander

### **Mirch Murg Tikka (Mir•ch Moor•gh Tik•kaa) (GF)**

Boneless Chicken / Mint / Chili / Cilantro

## Course 3

Served with Naan or Whole Wheat Paratha

### **Tandoori Lamb Chops (GF)**

Tender Lamb Chops / Ginger / Cardamom / Garam Masala / Aloo Bharta

### **Lamb Vindaloo (Vin•da•loo) (GF)**

Boneless lamb / Red Wine / Pearl Onions / Smoked Chilis / Cinnamon / Jaggery / Fingerling Potato

### **Goan Shrimp Curry (GF)**

Black Tiger Shrimp / Deghi Chili Pepper / Peri-Peri Masala / Roasted Coriander / Cardamom / Coconut Milk

### **Bengal Fish Kalia Curry (GF)**

Sea Bass / Mustard / Turmeric / Ginger / Cumin / Fresh Coriander

### **Bhopali Chicken Korma (GF)**

Boneless Young Chicken / Long horn peppers / Fennel / Mustard / Onion Seeds / Ginger

### **Chicken Lababdar (La•baa•b•daar) (GF)**

Boneless Chicken / Caramelized Onions / Tomato / Ginger / Fresh Coriander Greens

### **Khubani Malai Kofta (GF)**

Soft Paneer & Apricot koftas / Fenugreek / Cashewnuts / Cardamom

### **Tofu Green Peas Curry (V, GF)**

Tofu / Green Peas / Onion Tomato Sauce / Toasted Cashew / Fenugreek Greens

## Course 4

### **White Chocolate Raspberry Shrikhand (GF)**

### **Alphonso Mango Chili Sorbet (GF)**

### **Kulfi with poached Blueberries (GF)**

Malai Kulfi (Indian Ice-cream) / Poached Blue Berries / Creme-de-cassis

### **Gulab Jamun with Ice-cream (GF)**

Khoya Beignet / Rose Flavored Syrup / Vanilla Ice cream