

Restaurant Week Menu Fall 2018

3 Course for \$20

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

Served with Dal Makhani / Navrattan korma / Papad / Naan

Lamb Roganjosh (Ro•gun•joe•sh) (GF)

Boneless Lamb / Shallots / Kashmiri Red Chili / Garam- Masala / Black Cardamoms

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 3

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