



Richmond Restaurant Week Menu

Please Choose One Selection From Each Course

First Course Selections

Beet-Arugula Salad

Roasted Beets, Strawberries, Virginia Peanuts, Pickled Paneer, Arugula, House Vinaigrette

Pumpkin-Lentil Soup

Roasted Pumpkin, Toasted Lentils, Shrimp Croutons, Garlic Naan Wedges, Herb Oil

Lamb Shammi-Ragda Chaat

Black Chickpea-Lamb Pattice, Goat Cheese, Chaat Masala, Mint Raita, Tamarind, Pomegranate

Hariyali Chicken Tikka

Tandoor Grilled Chicken Thigh, Cashew-Herb Marinade, Pickled Vegetables

Main Course Selections *(Served with Basmati Rice Pulao)*

Deconstructed Chicken Tikka Makhni

Free Range Chicken Breast, Slow Cooked Tomato-Buttercream Sauce, Fenugreek

Lamb-Butternut Squash Kadhai

Braised Lamb, Grilled Butternut Squash, Tomatoes, Ginger, Fennel, Cumin

Seafood Corn Malai

Wild Salmon, Shrimp, Sautéed Sweet Corn, Mustard Greens-Spinach Reduction

Squash-Heirloom Vegetable Coastal Curry

Autumn Vegetables, Squash, Curryleaf-Peppercorn Tadka, Mustard-Coconut Curry

Desserts Selections

Chota-Mota

Indian Motichoor Laddoo Sand, Coconut "Barfi" Pastry Mousse

Pumpkin-Ginger Kulfi

Homemade Indian Ice Cream, Pumpkin & Ginger Infusion, Tamarind Drizzle

(Vegan, Vegetarian, Gluten Free Options Available)