



Richmond Restaurant Week Menu, Oct. 22nd – 28th 2018

Please Choose one selection from each course

First Course Selections

Butternut Squash Bisque

Butternut Squash, Hung Yogurt, Shrimp, Basil-Chili Oil

Shakargandi Chaat

Tandoor Roasted Sweet Potato, Lime, Virginia Peanuts, Tamarind Date Chutney, Cilantro

Sukka Kukkad

Pan Seared Free Range Chicken, Coriander-Curry Leaf Tempering, Pickled Vegetables

Seared Scallop

Scallops, Homemade Garam Masala Rub, Pumpkin Purée

Dahi Bhalla Kabab

Yogurt-Lentil Kabab, Bombay Style Pulled Lamb Leg, Mango-Kashmiri Chili Chutney

Main Course Selections (Served with Basmati Rice Pulao)

Cod Makai Masala

Pan Fried Cod, Ginger-Paprika Rub, Sautéed Sweet Corn, Chutney Marinated Greens

Mushroom-Caulini Khayyali

Wild Mushroom, Garlic-Cream Sauce, Fennel-Tomato Tempering, Sautéed Caulini

Murg Makhmali Tikka

Tandoor Grilled Chicken Thigh, Mustard Green-Kale Sauce, Potatoes

Duck à La Pondicherry

Pulled Duck Confit, Pondicherry Inspired Spices, Seared Portobella, Pear Murabba

Lamb Bhindi Jaipuri

Slow Cooked Domestic Grassfed Lamb, Cashew-Roasted Coriander Seeds Tadka, Desi Okra

Desserts Selections

Punjabi Mittha

Pistachio Rabri, Gajar Halwa Rolls, Toasted Nuts

Chai Tiramisu

Chai Mousse, Berries, Powdered Cocoa

Bourbon Chocolate Cake

Maker's Mark Bourbon Soaked Maraschino Cherries, Pepper Crackers

(Vegan, Vegetarian, Gluten Free Options Available)