

# Seasonal Specials

## APPETIZERS

### Palak Chaat

Crispy baby spinach, topped with house-made herbed yogurt, tamarind-date chutney and fresh pomegranate seed. ....10

### Pulled Berkshire Pork

Local, pasture-raised pork, slow-roasted with tamarind and Indian-Spiced rub, served over cardamom and cumin-scented lentil & pumpkin polenta. ....10

### Tamil Tuna

Tartare of sashimi grade tuna belly over mint, mango and avocado, topped with sesame. ....11

### Cilantro Lime Grilled Paneer

Creamy, organic, house-made cheese marinated with lime, chili and cilantro. ....10

## SOUP & SALAD

### Organic Butternut Squash & Carrot Soup

Local, farm fresh butternut squash with home-grown carrots and Granny Smith apples. Complemented by spiced pear chutney. ....7

### Organic Orange & Fennel Salad

Seasonal exotic oranges with pomegranate seeds and Breezy Willow Farm fresh feta, dressed with lime, local honey and mint. ....11

## ENTRÉES

### Tandoori Beef Tenderloin

Locally raised certified black Angus beef, marinated with pomegranate and tandoori spices, complemented by cumin-spiced potatoes with broccolini. ....35

### Shrimp Balchao

A traditional Goan delicacy. Grilled jumbo shrimp, tossed in tamarind, coconut, lime and chili with fresh vegetables. Served over cardamom & cumin-scented lentil and pumpkin polenta. ....29

### Tandoori Lamb Tenderloin

Marinated with winter spices and herb-encrusted, complemented by vegetable biryani. ....32

### Dharamshala Duck

Traditional Himalayan preparation of roasted local duck served over cardamom and cumin-scented lentil & pumpkin polenta with broccolini. ....27

### Basant Bahar

Sesame-encrusted wild-caught Chilean sea bass served over fire-roasted heirloom tomato & basil sauce, and vegetable biryani. ....32

### Lamb Shank

Herb roasted Elysian Fields Farm's spring lamb shank, accompanied by vegetable biryani and cumin-spiced potatoes. ....29