

# Ananda

**\$59\*** per person - with non-vegetarian entrée

**\$49** per person - with vegetarian entrée

*(Excludes service charge and tax. \*Optional upgrades available)*

## Bubbles

**Moët & Chandon Imperial Brut NV** available for \$12/glass

## First Course

*(Select one per guest)*

**Avocado & Roasted Corn Salad** With sweet peppers tossed with fresh lime and mint

**Organic Greens Salad** Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted shaved almonds, Ananda's mint & lime dressing

**Palak Chaat** Crispy baby spinach, topped with house-made herbed yogurt, tamarind-date chutney and fresh pomegranate seeds.

**Kulu Kofta** Spring lamb with diced vidalia onions, red peppers, and Himalayan salt. Served with classic masala sauce.

**Kerala Cake** Colossal lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce.

**Butternut Squash Samosa** Home-grown butternut squash, peas, leeks, chick peas, spinach, and cranberry stuffed in a pastry and baked to a golden perfection.

**Meat Samosa** A delicate pastry with roasted lamb, seasonal squash, mixed vegetables, chick peas, cranberry and pine nuts.

**Gobinda** Roasted cauliflower, lime, chili, tamarind, toasted sesame.

## Breads

*(One selection per two guests)*

*(Organic and GMO Free)*

**Naan** (Unleavened white bread): **Plain, Keema, Garlic, Kashmiri, Rosemary & Sea Salt, Goat Cheese & Cilantro**

**Papadum** A thin, crisp and spicy wafer

**Bhara Kulcha** White bread stuffed with onions

**Roti** Whole wheat bread

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## Entrées

(Select one per guest)

- Dharmshala Duck** Traditional Himalayan preparation of roasted local duck served cardamom and cumin-scented lentil & pumpkin polenta with broccolini
- Chicken Tikka Masala** Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce
- Reshmi Kebab** Juicy breast of chicken marinated in yogurt, lime juice, pistachio and tandoori spices
- Shahi Korma** The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins
- Lamb Chops** From Elysian Field Farm. Almond-encrusted, grilled and served with mint, mango & avocado chutney
- Tandoori Beef Tenderloin** Locally raised certified black Angus beef, marinated with pomegranate and tandoori spices, complemented by cumin-spiced potatoes with broccolini (*\$5 upgrade*)
- Garam Masala Goat** Local pasture-raised Spring Goat; Ananda's special dry rub; vegetable, saffron & jasmine risotto
- Crab Malabar** Colossal lump crab, prepared in a manner of coastal India
- Shrimp Balchao** Grilled jumbo shrimp, tossed in tamarind, coconut, lime and chili with fresh vegetables. Served over cardamom & cumin-scented lentil and pumpkin polenta
- Basant Bahar** Sesame-encrusted wild-caught Chilean sea bass served over fire-roasted heirloom tomato and basil sauce, with vegetable biryani
- Vegetable Jalfrezi** A hearty combination of cauliflower, broccoli, peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes
- Palak Paneer** Organic creamed spinach with homemade Indian cheese
- Chana** Classic chick-pea curry flavored with onions, turmeric, cumin, coriander and mango powder

## Desserts

(Select one per guest)

- |                           |                                    |
|---------------------------|------------------------------------|
| Flourless Chocolate Torte | Ginger Lemon Curd                  |
| Salted Caramel Ice Cream  | Apple, Asian Pear & Cardamom Crisp |

**Thank you for celebrating with us!**