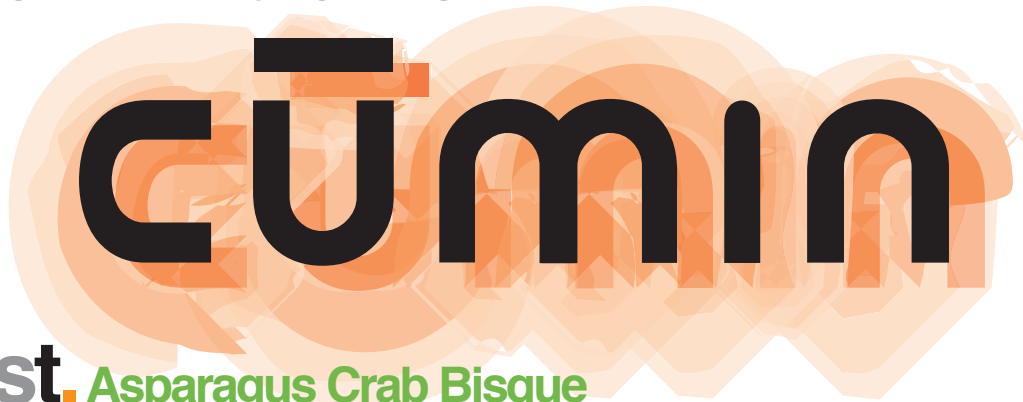


Restaurant Week

March 22- March 28



first. **Asparagus Crab Bisque**

red pepper relish, truffle.

second. **Spring Greens Salad**

arugula, fava beans, mustard,
watercress dressed with green goddess dressing.

.....or

Eggplant Chips

tamarind date sauce, sesame seeds, petite cilantro.

third. **Roasted Pork Shoulder**

cauliflower and brussels sprout gratin,
pine nut crust, pan sauce.

.....or

Contemporary Butter Chicken

pulled free range chicken,
cashew makhani, serrano, fresh mozzarella,
saffron cardamom scented rice,
micro cilantro.

.....or

Lentil Ragout golden lentils, cilantro,

garam masala, concasse tomato,
red onion, red chili, curry leaves,
cumin saffron scented rice.

Three Course Tasting for 26.00 per person

special pricing available on selected wines

no substitutions on this menu please