

## Lunch / Dinner New Haven Restaurant Week - Fall 2011

Lunch \$ 16.38 - Dinner @ \$29.00

### CHOICE OF

#### **Bhaper Maachi**

Steamed Chutney Sole - Hints of Coconut

#### **Mushroom & Carrot Uthappam**

Rice & Lentil Pancake topped with mushroom and carrots

#### **Kamal Kakdi Kebab**

Lotus Root & Chick Pea Cake – Tomato Chili Jam

#### **Five Spiced Shrimp**

Basil Green Pea Chutney

### CHOICE OF

#### **Fennel & Fenugreek Sea Scallops**

Cardamom & Honey Cashew Cream Sauce - Seasoned Red Beets

#### **Wild Arugula Chicken Tikka**

Cilantro Citronette - Grilled Chicken Tikka

#### **Signature Lamb Shank**

Nutmeg and Garam Masala Braised American Lamb Shank - Savory Semolina Polenta

Regional Cuisine of India

#### **Gassi**

Fresh Cut Vegetables – Roasted Coriander Red Chili Sauce

### CHOICE OF

#### **Chai Kulfi Falooda**

Darjeeling Tea flavored ice milk – Glass rice noodles - Rose Syrup – Basil Seeds

#### **Mango Mousse Cake**

Vanilla Genoise Cake – Mango Flavored Center

**Thali**<sup>TM</sup>  
Regional Cuisine of India

Join New Haven Restaurant Week  
and the Connecticut Food Bank to  
help those in need. Dine and donate  
**\$1 to feed one person for one day.**