



HAPPY NEW YEAR!

Thursday, December 31, 2009

SOUP/SALAD

Choice of:

Yellow Split Pea Soup *Chana dal shorba* - A creamy, nutty yellow split pea soup with caramelized red onion and chiles drizzled with yogurt

Papaya with Roasted Peanuts *Papeta Nu Salade* - Shredded green papaya flavored with roasted mustard seeds, crushed peanuts, Thai chiles, and fresh lime

ENTRÉE

Choice of:

Lobster Tail *Lobster Kari* - 8 oz. Lobster tail with black pepper, cinnamon and coconut milk
Served with lime rice noodles and coconut baby spinach

Pacific Halibut *Maacher Jhol* - Poached in caramelized onion with lime
Served with saffron-kissed basmati rice and stuffed baby eggplant

Kashmiri Lamb *Roghan Josh* - Colorado rack of lamb rubbed with ginger, garlic, black cardamom, and black cumin braised in a robust fennel-tomato sauce
Served with saffron-kissed basmati rice and grilled eggplant pate with curry leaves

Simply Grilled Platter - A medley of cardamom-pepper rubbed filet mignon and fennel-kissed tandoori shrimp
Served with Yukon gold smashed potatoes and coconut baby spinach

Vegetarian Feature - Grilled paneer with fenugreek-cream sauce (*Paneer Makhani*), Squash croquettes drenched in a robust onion-ginger sauce (*Malai Kofta*), and Basmati rice with garbanzo beans and mint (*Chana Pulao*)

DESSERT

Choice of:

Chocolate Nirvana - Cadbury's molten chocolate with a pinch of cayenne and banana-ginger crème anglaise served with vanilla bean ice cream

An Indian Classic *Gajar Halwah* - Shredded carrots slow-cooked in whole milk, sweetened with condensed milk, flavored with cardamom, and showered with roasted cashews, pistachios, and golden raisins

\$130 Couple / \$65 Individual*

Includes a bottle of wine

Choice of:

Santa Margherita Prosecco

Rutherford Hills Chardonnay '07

Rutherford Hills Cabernet Sauvignon '03

*Individuals will receive two glasses of the wine selected