



## Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$46 Per Person

### First

#### AUTUMN CRISP SALAD

Roasted Sweet Potato, Green Apple, Walnuts,  
Blue Cheese, Arugula, Grapefruit Vinaigrette

#### CHICKEN TIKKA SALAD

Garbanzo, Cucumber, Onion, Tomato,  
Lemon Chaat Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing  
(Apple Cider Vinegar, Parmesan, Anchovies),  
Brioche Croutons

#### BUTTERNUT SQUASH BISQUE

Toasted Pepitas

#### TOMATO SOUP

Mini Grilled American Cheese Sandwiches

#### PORK & NAPA CABBAGE DUMPLINGS

Marinated Pork Dumplings, Mango Habanero Sauce

#### CRISPY BEEF BAO

Steamed Rice Bun, Asian Style Crunchy Beef, Shaved Scallions

#### SPICED BLISTERED CARROTS

Tahini Yogurt, Couscous

#### DESI SAMOSA CHAAT

Crispy Potato & Peas Fritter, Topped with Assorted  
Chutneys and Garbanzo

### Second

#### PORK CHOP WITH MAPLE JALAPENO BUTTER SAUCE

Roasted Carrots, Fennel Fronds

#### CHICKEN PEPPER FRY WITH LAYERED FLATBREAD

South Indian Style Sautéed Chicken, Curry Leaf, Spices

#### CHICKEN MARSALA “EN COCOTTE”

Chicken Breast, Marsala Wine, Pearl Onions, Mushrooms

#### GRILLED SHRIMP SAFFRON RISOTTO

House Marinade, Grilled Shrimp, Saffron Butter

#### BUTTERNUT SQUASH RAVIOLI

Green Peas, Pesto Cream Sauce

#### SPICY RIGATONI WITH PATTY PAN SQUASH

Calabrian Chili, Cream, Grilled Squash

#### THAI STYLE CRISPY FISH FILLET

Catch of the Day, Semolina Crust, Red Chili, Lemon Grass  
Paste, Mango, Ginger, and Peanut Salad

#### CRISPY SOFT-SHELL CRAB +\$9

Mustard Sour Cream & Chili Garlic Dipping Sauce,  
South Indian Marinade, Rice Flour

#### SWEET & SOUR SHRIMP

House Specialty XO Sauce, Bok Choy, Steamed Rice

### Third

#### BAKED APPLE TURNOVER A LA MODE

Puff Pastry, Tahitian Vanilla Ice Cream

#### KULFI POPS

Rose Syrup, Cardamom

#### PUMPKIN SPICED WHITE CHOCOLATE MOUSSE

Fresh Berries, Callebaut White Chocolate, Cinnamon Pumpkin Spiced Cream

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## Lunch Prix Fixe



Please Choose One Item from Each Category

Two Courses – \$24 Per Person | Three Courses – \$29 Per Person

### First

#### AUTUMN CRISP SALAD

Roasted Sweet Potato, Green Apple, Walnuts,  
Blue Cheese, Arugula, Grapefruit Vinaigrette

#### CHICKEN TIKKA SALAD

Garbanzo, Cucumber, Onion, Tomato,  
Lemon Chaat Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing  
(Apple Cider Vinegar, Parmesan, Anchovies),  
Brioche Croutons

#### BUTTERNUT SQUASH BISQUE

Toasted Pepitas

#### TOMATO SOUP

Mini Grilled American Cheese Sandwiches

#### PORK & NAPA CABBAGE DUMPLINGS

Marinated Pork Dumplings, Mango Habanero Sauce

#### DESI SAMOSA CHAAT

Crispy Potato & Peas Fritter, Topped with  
Assorted Chutneys and Garbanzo

### Second

#### CHICKEN PEPPER FRY WITH LAYERED FLATBREAD

South Indian Style Sauteed Chicken, Curry Leaf, Spices

#### CHICKEN MARSALA “EN COCOTTE”

Chicken Breast, Marsala Wine, Pearl Onions,  
Mushrooms

#### GRILLED SHRIMP SAFFRON RISOTTO +\$7

House Marinade, Grilled Shrimp, Saffron Butter

#### BUTTERNUT SQUASH RAVIOLI

Green Peas, Pesto Cream Sauce

#### WAGYU SMASH BURGER

Lettuce, Onion, Tomato, Pickle, American Cheese,  
Chef’s Secret Sauce, House Cut Fries

#### SPICY RIGATONI WITH PATTY PAN SQUASH

Calabrian Chili, Cream, Grilled Squash

### Third

#### ICE CREAM SCOOP

Choice of One: Chocolate, Vanilla, Strawberry

#### KULFI POPS

Rose Syrup, Cardamom

Red

|     |                                                                                     | GLASS | BOTTLE |
|-----|-------------------------------------------------------------------------------------|-------|--------|
| 101 | Tribute, Cabernet Sauvignon, <i>California</i> 2021                                 | \$12  | \$36   |
| 102 | Imagery, Pinot Noir, <i>California</i> 2021                                         | \$12  | \$44   |
| 103 | J.Lohr, Merlot, <i>California</i>                                                   | \$13  | \$45   |
| 104 | Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018       | \$19  | \$72   |
| 105 | Clarendelle, Bordeaux, <i>France</i> 2016                                           | \$20  | \$90   |
|     |                                                                                     |       | BOTTLE |
| 107 | Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013                   |       | \$275  |
| 108 | Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021                |       | \$68   |
| 109 | Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018 |       | \$62   |
| 110 | Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020                              |       | \$68   |
| 111 | Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018                         |       | \$80   |
| 112 | Sangiovese, La Salvanella Chianti Classico DOCG                                     |       | \$120  |
| 113 | Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015               |       | \$200  |
| 114 | Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011                     |       | \$150  |
| 115 | Clos Marsalette, Pessac-Leognan, <i>France</i> 2015                                 |       | \$180  |

White

|     |                                                                  | GLASS | BOTTLE |
|-----|------------------------------------------------------------------|-------|--------|
| 116 | Mazzacorona, Pinot Grigio, <i>Italy</i> 2022                     | \$12  | \$40   |
| 117 | Frisk, Riesling, <i>Australia</i> 2022                           | \$12  | \$44   |
| 118 | Blue Quail, Sauvignon Blanc, <i>California</i> 2021              | \$14  | \$44   |
| 119 | J. Lohr. Chardonnay Rivershore, <i>California</i> 2021           | \$14  | \$50   |
| 120 | Dashwood, Sauvignon Blanc, <i>New Zealand</i>                    | \$15  | \$45   |
| 121 | Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020                | \$16  | \$50   |
| 124 | Grenache, Rose All Day IGP, Pays D’oc, France                    | \$13  | \$45   |
| 125 | Ferrari Carano, Pinot Grigio, Dry Greek Valleys, California 2018 | \$14  | \$54   |
|     |                                                                  |       | BOTTLE |
| 122 | Chateau St Jean, Chardonnay, Carneros California 2021            |       | \$120  |
| 123 | Suavia, Monte Carbonare, <i>Italy</i> 2016                       |       | \$150  |

Champagne

|                                                   |  | BOTTLE |
|---------------------------------------------------|--|--------|
| Collet, Brut Art Deco, Premier Cru                |  | \$150  |
| Veuve, Clicquot Brut                              |  | \$150  |
| Bertrand Senecourt Beau Joie, Special Cuvee, Brut |  | \$350  |

Martinis

|                                              |      |                                           |      |
|----------------------------------------------|------|-------------------------------------------|------|
| <b>ESPRESSO MARTINI</b>                      | \$20 | <b>DIRTY MARTINI</b>                      | \$19 |
| Tito’s Vodka, Crème de Cacao, Espresso       |      | Vodka, Dry Vermouth, Olive Juice          |      |
| <b>LEMON DROP</b>                            | \$18 | <b>FRENCH MARTINI</b>                     | \$20 |
| Vodka, Triple Sec, Lemon Juice, Simple Syrup |      | Vodka, Raspberry Liqueur, Pineapple Juice |      |
| <b>CLASSIC MARTINI</b>                       | \$18 | <b>APPLETINI</b>                          | \$20 |
| Gin, Vermouth, Lemon Twist                   |      | Vodka, Apple Schnapps, Cointreau          |      |

Cocktails

|                                               |      |                                                        |      |
|-----------------------------------------------|------|--------------------------------------------------------|------|
| <b>SICILIAN SPRITZ</b>                        | \$18 | <b>THE ROSLYN MOJITO</b>                               | \$17 |
| Amaro Sfumato, sparkling wine, club soda      |      | Don Q Rum, Chinola, Mint, Lime, Soda                   |      |
| <b>EAST INDIA TRADING</b>                     | \$18 | <b>HOLLY GO LIGHTLY</b>                                | \$17 |
| Hendrick’s, Cucumber Ginger Syrup, Lime Juice |      | Tito’s Vodka, Aperol, Triple Sec, Lime Juice           |      |
| <b>THE BROOKLYN</b>                           | \$20 | <b>THE ATLAS MARGARITA</b>                             | \$20 |
| Knob Creek Rye, Luxardo, Dry Vermouth         |      | Casamigos Blanco, Cointreau, Blood Orange Puree, Lime  |      |
| <b>MEZCAL DAMA</b>                            | \$20 | <b>GARDEN GREYHOUND</b>                                | \$20 |
| Mezcal, Aged sherry, Grand Marnier, Lime      |      | Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur |      |

Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION

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