



## Lunch Prix Fixe



Please Choose One Item from Each Category

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

### First

#### BURRATA

Pomegranate, Pear, Spring Mix, Pickled  
Jardinière Vegetables, Glazed Walnuts,  
Balsamic Vinaigrette

#### KUNG PAO CHICKEN MEATBALL

Chicken Dumplings, Hot & Sweet Sauce, Toasted  
Sesame, Crushed Peanuts

#### FRENCH ONION SOUP

Gratinated Provolone Toast

#### CRISPY SPINACH

Tamarind and Mint Chutney

#### DESI SAMOSA CHAAT

Crispy Potato and Peas Fritted Topped with  
Assorted Chutneys and Garbanzo

### Second

#### KADAI CHICKEN

Quick Tossed Chicken Tikka, Signature Caramelized  
Onion Sauce, Peppers, Onions, Served with Butter Naan

#### CHICKEN MARSALA “EN COCOTTE”

Chicken Breast, Marsala Wine, Pearl Onions,  
Mushrooms

#### RISOTTO A LA SCAMPI

House Marinated Grilled Shrimp, White Wine, Garlic

#### GRILLED SALMON AND SUCCOTASH

Classic Roast Corn and Bean Salad, Lemon Butter Sauce

#### MARINATED SKIRT STEAK +\$7

Italian Marinade, Herb Aioli, Rosemary Potatoes,  
Charred Broccolini

### Third

#### TRES LECHES CAKE

Malted Milk Chocolate Crumble

#### KULFI POPS

Rose Syrup, Cardamom

#### SICILIAN STYLE CANNOLIS

Crispy Deep-Fried Shell with Sweet & Creamy Ricotta Filling



## Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$46 Per Person

### First

#### BURRATA

Pomegranate, Pear, Spring Mix, Pickled Jardinière  
Vegetables, Glazed Walnuts, Balsamic Vinaigrette

#### KUNG PAO CHICKEN MEATBALL

Chicken Dumplings, Hot & Sweet Sauce, Toasted  
Sesame, Crushed Peanuts

#### ASIAN STYLE CRISPY BEEF BAO

Teriyaki Glazed Beef, Steamed Rice Bun

#### FRENCH ONION SOUP

Gratinated Provolone Toast

#### CRISPY SPINACH

Tamarind and Mint Chutney

#### MINI MUSHROOM DOSAS

Rice Crepes Stuffed with Spiced Mushrooms  
and Shaved Parmesan

#### DESI SAMOSA CHAAT

Crispy Potato and Peas Fritted Topped with  
Assorted Chutneys and Garbanzo

### Second

#### KADAI CHICKEN

Quick Tossed Chicken Tikka, Signature  
Caramelized Onion Sauce, Peppers, Onions,  
Served with Butter Naan

#### CHICKEN MARSALA “EN COCOTTE”

Chicken Breast, Marsala Wine, Pearl Onions,  
Mushrooms

#### TAGLIATELLE A LA RAGU

Bologna Style Meat Sauce, Aromatics, Red Wine

#### RISOTTO A LA SCAMPI

House Marinated Grilled Shrimp, White Wine, Garlic

#### THAI STYLE CRISPY FISH FILLET

Catch of the Day, Semolina Crust, House Made  
XO Sauce, Bok Choy

#### CRISPY SOFT-SHELL CRAB

Fried Whole Crab, Micro Herbs,  
Signature Pickled Chili Aioli

#### MARINATED SKIRT STEAK

Italian Marinade, Herb Aioli, Rosemary Potatoes,  
Charred Broccolini

### Third

#### TRES LECHES CAKE

Malted Milk Chocolate Crumble

#### KULFI POPS

Rose Syrup, Cardamom

#### SICILIAN STYLE CANNOLIS

Crispy Deep-Fried Shell with Sweet & Creamy Ricotta Filling

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.

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

## Cocktails

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

## Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION