

## **Cold**

<b>Organic Green Salad</b> with crisped rice & lime chutney-sherry dressing	9.
<b>Goan Guacamole</b> with toasted cumin & lime juice	10.
<b>Greenmarket Pear Salad</b> pickled ramps, spiced walnuts, toasted coriander	12.
<b>Chickpea and Pear Chaat</b> mint & tamarind chutneys, spicy yogurt	11.
<b>Halibut Ceviche</b> marinated in mango chutney, peanuts & chilies	13.
<b>Hamachi Cru</b> fresh apple juice & candied ginger	15.
<b>Red Snapper Cru</b> Greenmarket apples, sour plum-jaggery crumble	14.

## **Hot**

<b>Pumpkin Rasam Soup</b> Greenmarket pumpkins, tamarind & coconut	10.
<b>Malabar Spinach Pakoras</b> chickpea-battered & served with mint chutney	9.
<b>Tabla's Onion Rings</b> served with "Boodie's Ketchup"	11.
<b>Rock Shrimp Chili Fry</b> stir fried with onions, chilies & sour plum	14.
<b>Tabla's Crab Cake</b> with papadum, Goan guacamole & tamarind chutney	15.
<b>Braised Lamb and Chickpea Samosa</b> with Tuscan kale, pine nuts & Indian apricots	14.
<b>Fricassée of Wild Mushrooms</b> semolina polenta, coconut & sour plum	13.

## **Vegetables**

<b>Punjabi Chickpea Masala</b> simmered with cumin & pomegranate seeds	10.
<b>Green Tomato Curry</b> sautéed fingerling potatoes, fenugreek & chilies	12.
<b>Greenmarket Spinach</b> stir-fried with pink lentils, mustard seeds & coconut	12.
<b>Saag Paneer Pizza</b> spiced creamed spinach with crumbled Coach Farm goat cheese on corn roti	16.
<b>Basmati &amp; Lentil "Kichidi"</b> with sautéed Tuscan kale, cauliflower, fresh peanuts & spiced yogurt	14.
<b>Basmati Pilaf</b> with caramelized onions & cashews	5./8.

## **Fish & Shellfish**

<b>Tandoor-Fired Black Pepper Shrimp</b> shell-on shrimp with coriander seed & black pepper	18.
<b>Rice-Flaked Striped Bass</b> with gingered bok choy, roasted chili curry	18.
<b>Rawa-Crisped Skate</b> with strozzapretti pasta, Greenmarket daikon & coconut broth	17.
<b>Slow Cooked Halibut</b> with Greenmarket baby vegetables, sun-dried ginger broth	19.
<b>Seared Day Boat Scallops</b> with cauliflower purée, black pepper cumin curry	20.

## **Meat & Poultry**

<b>Chicken Tikka</b> tandoor-fired boneless chicken marinated with curry leaf & ginger	16.
<b>Black Spiced Poulet Rouge</b> young chicken with wild mushrooms & Brussels sprouts	18.
<b>Pan Roasted Long Island Duck</b> with roasted acorn squash, North Carolina pecans, grape curry	22.
<b>Sweet Spice Beef Short Ribs</b> with rice flake pilaf, peanuts & pea greens	21.
<b>Spice-Crusted 28-day Aged Beef Strip Loin</b> with gingered autumn greens, horseradish raita	22.
<b>Ellysian Fields Lamb Two Ways</b> with tropea onions, turnips & Kashmiri spiced jus	21.

## **Tasting Menus**

Offered for the entire table - vegetarian options are available on request

### **"Wazwan" Tasting**

\$54 per person

*served family style*

**Halibut Ceviche** with mango chutney, peanuts & chilies

**Chickpea and Pear Chat** mint & tamarind chutneys, spicy yogurt

**Black Pepper Shrimp** shell-on shrimp marinated in coriander seed & black pepper

**Green Tomato Curry** sautéed fingerling potatoes, fenugreek & ghee

**Bread Bar Chicken Tikka** boneless chicken marinated with curry leaf & ginger

**Tandoori Flank Steak** cumin & pepper marinated, horseradish raita

**Basmati Pilaf** with caramelized onions & cashews

**Milk Chocolate Kulfi S'more** Lucknow fennel ganache, toasted marshmallow

### **Autumn Tasting**

\$79 per person

**Chef's Amuse**

**Spiced Red Snapper Cru** with apples, jaggery-sour plum crumble

**Bacon-Wrapped Haddock** with fingerling potatoes, market beans & mustard

**Pan-Roasted Day Boat Scallops** with cauliflower puree, Goan curry

**Elysian Fields Lamb Chop** with Irish oat risotto, spinach puree, black cardamom

**Green Apple & Fennel Granita** sambuca jelly, spiced yogurt

**Toasted Pecan Soufflé** caramelized anise ice cream, poached seckel pear

### **Tandoori Breads**

Cheese Kulcha	10.
Bacon Naan	12.
Corn Roti	4.
Rosemary Naan	4.
Garlic Naan	4.
Laccha Parantha	4.
Sourdough Naan	4.

Bread Sampler 14.  
*(Rosemary, Corn, Sourdough, Laccha)*

### **Chutneys**

Tomato Kalonji	4.
Mango	4.
Tamarind-Jaggery	4.
Mint-Cilantro	4.
Spicy Chili	4.
Lemon	4.
Olive Oil & Silk Squash	4.
Bhoondi Raita	5.
3-Chutney Sampler	7.
6-Chutney Sampler	13.

**Executive Chef Floyd Cardoz**

**Chef de Cuisine Ty Kotz**