

Cold

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

Hot

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

Vegetables

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

Fish & Shellfish

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

Meat & Poultry

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