

Valentine's Day Dinner

Starters

Vegetable Samosas & Pakoras
with cilantro-mint chutney & tamarind chutney

Dinner

Served with Plain or Garlic Naan, Basmati Rice & Tomato-Cucumber Salad

Choice of any one Entrée

Chicken

Tandoori Chicken Tikka

Chicken breast marinated in ginger & garlic, tandoor broiled

Chicken Tikka Masala

Chicken Tikka in a savory curry with garam masala

Chicken Korma

Mild chicken curry with cashew nuts in a cream sauce

Chicken Vindaloo

Chicken in a hot and spicy tamarind-vinegar curry

Lamb

Lamb Saag

Lamb in a fresh pureed spinach-garlic curry

Lamb Korma

Mild lamb curry with cashew nuts in a cream sauce

Lamb Vindaloo

Lamb in a hot and spicy tamarind-vinegar curry

Seafood

Tandoori Salmon

Salmon marinated in yogurt with ginger & garlic, tandoor broiled

Coconut Shrimp Curry

South Indian Coconut Curry with Tamarind

Vegetarian

Vegetable Korma or Coconut Vegetable Curry

Cauliflower, carrots, green beans and peas in a cashew nut cream curry

Paneer Saag

Farmer's cheese in a pureed fresh spinach & garlic curry

Rainbow Chard

Farmer's Market chard with daikon radish and garlic

Butternut Squash

Farmer's Market squash with mint and ginger

And Choice of Any One of the Following:

Channa Masala

Garbanzo beans with caramelized onion-tomato curry

Gobi Aloo

Farmer's Market cauliflower and potato curry with ginger

Dessert

Homemade Mango or Strawberry Ice Cream

\$25 per person