

Peerce's Restaurant Week

\$55

Small Plates

Gobinda

Roasted cauliflower, lime, chili, tamarind, toasted sesame

Palak Chaat

Crispy baby spinach, house made herbed yogurt, pomegranate & tamarind chutney

Samosa Chaat

A Delhi street food staple with chana, potatoes, minted yogurt, tamarind & radish sprouts

Butternut Squash & Carrot

Local farm fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney

Organic Greens

Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted almonds, Peerce's mint & lime dressing

Entrées

Crab Malabar

Colossal lump crab, fresh corn, Vidalia onions, lime & light Indian spices

Jingha Karari

Jumbo shrimp, garlic, ginger, green chilies, coconut milk, coriander

Lamb Vindaloo

Spicy curry sauce & potatoes

Lamb Shahi Korma

Cream Sauce, nuts & raisins

Garam Masala Goat

Local pasture-raised Goat, Ananda's special dry rub, cardamom & cumin-scented lentil & pumpkin polenta

Chicken Tikka Masala

Boneless breast, aromatic masala sauce

Chicken Jalfrezi

A mix of farm to table vegetables, boneless chicken breast & tamarind

Palak Paneer

Organic creamed spinach & homemade Indian cheese

Navrattan Curry

Fresh vegetables, homemade cheese, light cream sauce, nuts & raisins

Desserts

Mocha Pot de Crème *with organic whipped cream and toasted espresso beans*

Lemon Curd *with toasted graham cracker crumble and organic whipped cream*

Rice Pudding *with organic milk, cardamom, and toasted pistachio*

