

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

