Prix Fixe Dinner Menu
January 21 - February 3, 2024

This menu beautifully combines traditional flavors with innovative culinary techniques, offering a diverse range of dishes to cater to various tastes. Each dish is thoughtfully crafted to create a memorable dining experience.

INDULGE

Mela Noce Di Insalata, Salad
Crisp butterhead lettuce, green apple, walnuts, chef’s special dressing
or
Paneer Tomato Pie
Freshly made paneer and heirloom tomatoes, cooked with an array of herbs and spices
or
Poulet Malai Kebab
Organic chicken marinated in herbs and spices, baked in a clay oven, served with Indian naan bread

ENTREES

Mescolare Parate di Cavolfiore Veg
A flavorful mix of cauliflower and potato with fresh herbs and spices, accompanied by Indian naan bread
or
Ardel Umpluti
Bell peppers stuffed with vegetables, fresh herbs, spices, and served with tomato chutney
or
Poulet ala Provencal
Organic chicken breast seasoned with fresh herbs and spices, in a Provencal sauce, served with mashed potatoes
or
Glory Cavolo La Pesce
Fresh Atlantic salmon and cabbage, drizzled with Tulasi (basil) oil served with quinoa pilaf and fresh Tomatina sauce

DESSERT

Ghee Roasted Bread Pudding
A lusciously warm bread pudding, roasted in ghee and infused with saffron milk, elegantly garnished with pistachios and almonds
or
Ancient Cheesecake
A timeless cheesecake recipe, rich in flavor and steeped in tradition

$45* per person
*Beverages, gratuity & tax are additional.
Please note not all ingredients are listed.