

Dinner Menu

CCD RESTAURANT WEEK

— Jan. 19 — Feb. 1, 2025 —

3-Course Prix-Fixe Meal: **\$40 per person**

Specialty Cocktails

Whiskey Date \$15

Jim Beam Black Bourbon | Date Syrup | Grand Marnier | Lime Juice

Desi Gimlet \$15

Roku Gin | Garam Masala Simple | Fresh Lime Juice | Cointrue | Aqua Fava

Course One

Aloo Papdi Chat

(Contains Gluten and Dairy)

Homemade Papdi, Potatoes, Onions and Chickpeas Dressed with Yogurt and Chutneys.

Indian Kachumber Salad (V, GF)

Mix of freshly chopped cucumber, protein-packed chickpeas, crunchy onions, juicy tomatoes

Chicken 65 (GF)

Crispy Fried Chicken Tossed In Spicy South Indian Seasoning

Chilly Chicken

(Contains Gluten)

Tender Chicken Battered with Tempura Base and Tossed in A Chili Garlic Sauce.

Lamb Sheekh Kabab (GF)

Minced Herbie Lamb, Rolled and Cooked on A Tandoori Clay Oven, Served on A Skillet

*This dish contains Nuts, Cashew Nuts, or Sesame. Our kitchen prepares items with Dairy, Gluten, Nuts, Shellfish, and Soy. Please inform us of any food allergies. (V: Vegan, GF: Gluten-Free). Let us know your preferred spice level when ordering. A 21% gratuity applies to parties of 5 or more.

Course Two

All entrées are served with Basmati Rice.

***Paneer Tikka Masala (GF)**

Silky Combination of Tomato, Onions & Bell Peppers Cooked with Paneer

Dal Makhni (GF)

(Vegan Option Available)

Rich Black Urad Lentils Slowly Simmered in Aromatic Spices and A Touch of Cream

Butter Chicken (GF)

Boneless Chicken Thighs Overnight Marinated in A Yogurt, Herbs & Spices and Tossed in Tomato Base Creamy Sauce.

Tandoori Salmon (GF)

Grilled Salmon Served with Vegetables and Peas Pilaf.

Lamb Chettinad (GF)

Boneless Lamb, Black Pepper, Ginger, Garlic, Chilis, Curry leaves

Course Three

Rasmalai

Soft and Spongy Paneer Dumplings Soaked in A Creamy, Sweetened Milk Flavored with Cardamom and Saffron, Garnished with A Sprinkle of Chopped Nuts

Gulab Jamun

Soft and Spongy Milk-Solid Dumplings Soaked in A Warm, Fragrant Syrup Flavored with Cardamom and Rose Water

Gajar Halwa

Freshly Grated Carrots are Slowly Simmered with Milk, Sweetened with Sugar, and Enriched With Ghee, Creating A Rich and Creamy Traditional Indian Dessert