

Dinner Menu

CCD RESTAURANT WEEK

— Sep. 08—Sep. 21, 2024 —

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

Specialty Cocktails

Rye Blinker \$15

A. Overholt Rye Whiskey | Grapefruit Juice | Grenadine

Mint Lime Spritz \$15

Tres Generaciones Plata Tequila | Lime Juice | Mint | Prosecco

Course One

Onion Pakoda (V, GF)

Onion, Rice Flour, Chickpea Flour, Carom Seeds, Seasoning

Paneer Tikka

Grilled Paneer Cubes Marinated In Yogurt And Spices, Served With Mint Chutney

Chili Chicken

Boneless Chicken, Ginger Garlic, Soy Sauce, Onion, Bell Pepper and Seasoning

Lamb Seekh Kebab (GF)

Ground Lamb, Ginger, Garlic, Mint, Green Chili and Indian Dry Spices

Chicken 65

Crispy Fried Chicken Tossed In Spicy South Indian Seasoning



*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include Dairy, Gluten, Nuts, Shellfish and Soy.
Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Kindly advise the restaurant of your spice level based on your preferences when you order food. 21% gratuity will be added to parties of 5 guests or more.

Course Two

All entrées are served with Basmati Rice.

Saag Paneer

Creamy Spinach Curry With Soft Paneer Cubes And Mild Spices.

***Malai Kofta (GF)**

Paneer, Potato, Cashew Nuts, Almonds, Raisins, Onion, Ginger, Garlic, Tomato and Spices

Kadai Chicken (GF)

Boneless Chicken, Onions, Ginger, Garlic, Tomato, Bell Pepper and Spices

Lamb Vindaloo (GF)

Boneless Lamb, Onions, Tomatoes, Ginger, Garlic, Vindaloo Sauce

Butter Chicken

Tender chicken simmered in a creamy tomato sauce, mildly spiced.

Dal Makhani (GF)

(Vegan Option Available)

Black Lentils, Red Kidney Beans, Whole Spices, Tomato Puree with Butter and Cream

Chicken Biryani with Raita (GF)

Boneless Chicken with Saffron and Indian Spices Influenced Rice

Course Three

***Rice Kheer**

A traditional Indian dessert made with rice, simmered in milk and sweetened with sugar, flavored with cardamom, and garnished with nuts and raisins.

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.

