

## FIRST COURSE

### Lamb Samosa

Turnover filled with ground Lamb and Peas

### New England Clam Chowder

Mouth watering smoked bacon, celery, onion and clams in a cream base

### Spinach Salad

Spinach, mushrooms, red onions, oranges, goat cheese with warm bacon vinaigrette

### Stuffed Mushrooms

Crab meat and spinach stuffed mushrooms

### Bruchetta

Toasted baguette with fresh mozzarella, tomato salad and prosciutto

### Malai Kebob

Boneless Chicken marinated for 24 hours in Indian spices

## MAIN COURSE

### Lamb Chop Curry

Lamb Chops in Onion, Tomato & Ginger Garlic with Garam Masala powder and fresh Cilantro

### Chicken Tribeca

Chicken breast filled with bourjin cheese, prosciutto, spinach, roasted tomatoes finished with a fontina and roasted pepper cream served with whipped potato

### Blackened Atlantic Salmon

Blackened salmon served with basmati rice pilaf and fresh tzatziki sauce

### Chicken Tikka Masala

Grilled Chicken in rich Tomato Cream sauce with Mild Spices

## DESSERT

### Ras Malai

Cheese dumplings served in a sweet cream sauce finished with pistachios

### Old Fashion Peach Cobbler

Peach cobbler served with our house made vanilla bean ice cream, whip cream and fresh mint

### Brownie Sundae

Warm brownie served with vanilla ice cream, hot fudge, nuts and whipped cream

### Ras Gulla

House made cheese balls immersed in a sweet syrup