



HOWARD COUNTY
RESTAURANT & CRAFT BEVERAGES WEEKS



\$59 PER PERSON

Plus 20% Gratuity

Entire table must participate

FEATURED COCKTAIL

Spiced Fig Fashioned

Fig-infused Ananda's private barrel, 10-year uncut Elijah Craig whiskey,
aged balsamic, Luxardo cherries, and blood orange bitters

Add for \$14 each

STARTERS

Select 1

Gobinda

Ananda Farm's roasted cauliflower, lime,
chili, tamarind, toasted sesame

Vegetable Samosa Chaat

Traditional Punjabi street food, chana masala, tamarind
& date chutney, herbed yogurt, avocado-mint chutney

Kulu Kofta

Pasture-raised lamb from Rortega Farm, diced
Vidalia onions, roasted red peppers, masala sauce

Palak Chaat

Ananda Farm's crispy baby spinach, toasted sesame,
house-made herbed yogurt, pomegranate & tamarind chutney

Butternut Squash & Carrot Soup

Local farm fresh squash, home-grown carrots,
Granny Smith apples, spiced pear chutney

ENTREES

Select 1

Chicken Tikka Masala

Boneless breast, aromatic masala sauce

Lamb Vindaloo

Spicy curry sauce, potatoes

Chana

Chick-pea curry, onions, turmeric, cumin,
coriander, mango powder

Palak Paneer

Organic creamed spinach, homemade Indian cheese

Vegetable Jalfrezi

Cauliflower, broccoli, peas, bell peppers, carrots,
string beans, onion, peas, potatoes and tomatoes

Lamb Shahi Korma

Cream Sauce, nuts, raisins

Fish Curry

Wild-caught cod, spicy coconut curry sauce

Jingha Karari

Jumbo shrimp, garlic, ginger, green chilies,
coconut milk, coriander

Salmon Tikka

Wild salmon, roasted heirloom tomato & basil coulis

Daal Makhani

Traditional organic black lentils

BREADS

Choice of 1 per 2 guests

Classic Naan

Garlic Naan

Roti

Rosemary & Sea Salt Naan

DESSERTS

Select 1

Cardamom Ice Cream

Gulab Jamun

Rice Pudding

Flourless Chocolate Torte