

chef's tasting menu

lychee-scallop tartare
ginger chili broth and lotus seed "popcorn"
leitz, "dragonstone riesling" rhinegau, germany 2005

warm asparagus salad
shaved virginia ham and green cardamom lemon curd
schloss gobelsburg, "steinsetz" grüner veltliner kamptal, austria 2004

ballotine of foie gras
vanilla peach compote and garam masala french toast
domain jo pithon, "les 4 villages", coteaux du layon, loire valley, france 2004

butter poached maine lobster
spinach-potato tikki, fenugreek beurre blanc and chili oil
m. chapoutier, "belleruche blanc" côtes de rhone, france 2003

constant bliss cheese
truffle honey and kashmiri naan
bodegas silvano garcia, dulce monastrell, jumilla, spain 2003

vindaloo spiced veal tenderloin
fava beans and morel-porcini pot au feu
chateau mondesir-gazin, blaye, bordeaux, france 2001

chocolate mousse
caramelized banana, caramel ice cream and curry dust
illy espresso

petit four

\$85 per person - \$140 per person with wine pairings

"per table only"

executive chef vikram garg

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illy espresso

petit four

\$59 per person - \$95 per person with wine pairings

Restaurant week-1 menu

August 14th thru 20th 2006

appetizers

shaved peach, summer green salad
toasted cumin, cashew nut and aged sherry vinaigrette

braised veal shank samosa
celeriac puree, hot and sweet mango chutney

fresh bacon on savoy cabbage
brown butter-sage jus and apple nigella chutney

bhelpuri and romain salad
with tamarind mint dressing and mustard oil

main courses

slow poached salmon
in olive oil, "poha" pressed rice salad
and limoncello-butter milk reduction

pan seared monkfish
on fennel-tomato salad and mussel "rasam"

oven roasted chicken breast
masala potato lyonnaise and corn cilantro relish

cauliflower risotto
with basil-ajwain paneer and basil chip

dessert

milk chocolate mousse
with caramelized banana, caramel ice cream and curry dust

ginger and vanilla ice cream

\$30.06

Restaurant week-2 menu

August 21st thru 27th 2006

appetizers

lobster cappuccino "bisque" with curry leaf pesto

crispy wild mushroom dosa
with bleu cheese cream and truffle oil

heirloom tomato carpaccio, with bibb lettuce
mint-cucumber dressing

watermelon and summer green salad
toasted cumin, cashew nut and aged sherry vinaigrette

main courses

seven spice dusted striploin of beef
braised vegetables and port glazed madras onions

fried green plantain
saffron vegetables, mustard cress and tamarind jus

pan seared salmon fillet
on eggplant hash and orange chili gastrique

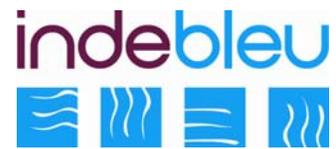
oven roasted chicken breast
masala potato lyonnaise and corn cilantro relish

dessert

passion fruit crème brulee with alphonso mango soup

chocolate mint ice cream with cardamom fudge

\$30.06



Here's the recipe...

We start with an atmosphere that is contemporary and fun, with a dash of funky. Remove all of the starch and stuffiness. Add an exotic menu that combines traditional European ingredients with the boldness of Indian spice. Throw in a team of really nice people who specialize in encouraging your happiness.

The result: indebleu

We're delighted that you're here!