

LIFE OF PI SPECIALS

TOMATO COCONUT CURRY SOUP

Roasted Tomato with Coconut, Curry spices and Yellow Squash
Topped with Feta
Cup 9.50, Bowl 12.50

CAULIFLOWER CURRY LETTUCE WRAPS

Sharable Appetizer. Cauliflower Tossed in Golden Raisins and creamy
Curry Blend. Served with Romain Lettuce and Pita
16.50

CHICKEN TIKKA OVER COCONUT DAHL

Chicken Breast in a Curry Sauce over Coconut Dahl
34.50

CARDAMOM CRÈME BRULEE

House made Creamy Custard with a burnt Sugar top
12.50



FIGUIÈRE MEDITERRANEE ROUGE

Vibrant French Red Blend Pairs well with Curry flavors
Glass 12, Bottle 60

PI'S MOCKTAIL

Alcohol Free Cocktail with Chai Spices, Lemon & Simple Syrup
10.50

GIMLET

Empress Gin, Lime, French Elderflower
13

*The gimlet was developed to make a swallow of lime palatable
for sailors at sea to avoid scurvy.*

THE RICHARD PARKER

Coconut Rum, Watermelon Vodka, Lime (Tiger's Blood)
13

THE BLUE LAGOON

Blue Curaçao, Vodka, Lemon
13

3 COURSE PIX FIX

Choose either a cup of the soup or the Curry Cauliflower, Followed
By the Chicken Tikka Entrée and finish with the Creme Brulee
\$55 per person (dining only) or \$85 with Pairings for each course
(Choice of Featured Cocktail, Glass of Featured wine, Tawny Port)