



**indian accent at mister parker's, april 7-8
parker palm springs**

beet and peanut butter tikki
pomelo and wild rice bhel
pumpkin coconut shorba

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potato sphere chaat, white pea mash

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kashmiri morels, walnut powder, parmesan papad

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smoked eggplant bharta, mathri cone

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bengal rice khichdi, crispy lentils, ramps

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soy keema, quail egg

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sweet pickle ribs, sundried mango, onion seeds

or

green pea shammi kebab, goat cheese chutney

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crab claws, butter-pepper-garlic, cauliflower

or

house made paneer, butter-pepper-garlic

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braised lamb shank phulka, everything chutney

or

pulled jackfruit phulka, everything chutney

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makhan malai, saffron milk, rose petal jaggery brittle

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gujarati aamras, mango, coconut, jaggery

120++

chef manish mehrotra