



garam masala dusted diver scallops over grilled asparagus and roasted plum chutney

UPSCALE INDIAN IN UPTOWN

By KATE SCHMIDT

This upscale Indian restaurant just up the block from the Green Mill is a stunner, a low-lit, jewel-toned space with impressive cuisine.

Grilled scallops were dusted with garam masala, served with tender asparagus, and sprinkled with marigold blossoms, the last a delightful touch. The vegetarian dahi kebab salad was equally eye-opening: pristine microgreens paired with a warm, peppercorn-encrusted yogurt cheese in a garlicky orange-coriander vinaigrette and garnished with pistachio bits and slices of lush fig. Lamb

vindaloo--a huge, meaty shank ("Here's your stegosaurus leg," said our server) that to my palate could have borne more spice--was the only plate that slightly disappointed, but a side of three fresh house-made chutneys made up for it, as did the dark horse of the meal, a meltingly tender and perfectly spiced chicken curry dish.

The restaurant has a friendly, neighborhood vibe: "Looks like we ordered the same things you did," a fellow at the adjoining banquette exclaimed to us. "How was it?" he asked. "Excellent, but here--you must try some of these chutneys."