

# EPICUREAN EPISODES

Carol & Joe Davis

FINE DINING  
DETECTIVES



diningdetectives.com

## Shree Indian Restaurant - Authentic Indian Cuisine

by Carol & Joe Davis

We love the vibrant and ever-changing Dining Scene in Petaluma and always look forward to trying new restaurants soon after they open. Shree Indian Restaurant opened in March on Western Avenue and we had already heard good reports. We decided to bring a friend who had surprisingly never tried Indian Cuisine to see what his thoughts would be. Shree Indian Restaurant features classic cuisine from both Northern and Southern India made with fresh and local ingredients and spices from India and around the world. The portions are hearty and are perfect for sharing and allowing you to try many items. We were told that their batters are signature garbanzo made in-house and that the Chef will prepare your food mild, medium or spicy. This was helpful, as we enjoy spicy but our Dining Assistants prefer food mild.

We ordered Taj Mahal 22 oz. Indian Beers and started out with Appetizers which were served with three tasty chutneys, Tamarind, Green Spicy Mint, and Red Hot. Try the Papadum crispy clay oven roasted spiced lentil wafers which were fresh and delicious. We loved the tender Chicken Pakora which was battered, deep fried chicken breast pieces served mild. You must have the Vegetable Samosa which is homemade crisp hot pockets, stuffed with spicy peas and potatoes. They serve multiple types of Nan and we found the Garlic Nan to be excellent. Next we tried their soups. We enjoyed both the Dal Soup made with spiced lentils and garnished with vegetables

and the Multani Soup made with spiced chicken and lentil broth.

The Main Courses feature fish, chicken, lamb and vegetarian choices served in a variety of Indian styles and spicy if requested. Some give you a "Show" as they come sizzling to the table. We enjoyed two types of fish dishes. The Salmon Tikka Masala was delicious clay oven roasted salmon cooked in an exotic blend of spices and served spicy. The Fish Tandoori was tasty fresh salmon marinated in special spices and cooked on a bed of embers in a cylindrical clay oven called a

Tandoor. Tandoori style is from Punjab and one of our favorites. This type of preparation made with yoghurt, mixed with saffron, chili powder and spices allows for these dishes to be tender on the inside and crispy on the outside. We also enjoyed the Chicken Tikka Masala which was delicious oven roasted chicken in a mild cream sauce. Lamb fans will enjoy the Kashmiri Lamb which is oven roasted boti with cream sauce. The Saag Paneer which is fresh spinach cooked with herbs and spices with homemade cottage cheese cubes was a tasty vegetarian dish and one of our favorites!

The International Wine List has something for everyone with a good selection of reasonably priced wines by the glass and bottle. We enjoyed the lively Millsreef New Zealand Sauvignon Blanc which paired well with the appetizers and the light McManis California Pinot Noir which paired well with the lamb and chicken dishes. We saved room for Desserts

and enjoyed the house-made creamy Coconut Ice Cream as well as the tasty classic Kheer which was made with basmati rice cooked with sugar and milk then served cold with almonds and pistachio nuts.

We enjoyed our dinner at Shree Indian Restaurant. The cuisine was authentic, tasted great and we felt like we had eaten healthy food. We enjoyed chatting briefly with Executive Chef Arun Dangi and Sous Chef Chetan Chantal who gladly advised us on what to order and were proud of their new restaurant. Our Dining Assistant who had never had Indian Cuisine was quite pleased with the new tastes and suggested that we return for their lunch buffet in the future. We also appreciate that they have local delivery which is a big plus for nights that you don't want to go out but want some tasty fresh cuisine. We look forward to returning soon to experience some of the other menu items.



Executive Chef Arun Dangi



Sous Chef Chetan Chantal



Vegetable Samosa and Chicken Pakora



Kasmiri Lamb and Saag Paneer

### POST NOTES

Shree Indian Cuisine  
220 Western Avenue  
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ShreeIndianCuisine.com

Buffet Lunch  
11:00 AM- 2:30 PM

Dinner  
5:00 PM – 10:00 PM

Take Out, Catering,  
Local Delivery

Major Credit Cards accepted

Ample On Street Parking