

Spice Route Menu

CHEF SRI'S UNIQUE TAKE ON CALIFORNIAN CUISINE USING HIS SOUTHERN INDIAN HERITAGE AND FRESH, SEASONAL INGREDIENTS FROM NORTHERN CALIFORNIA.

SPICE POT

"Chaas," Tamarind Chutney and Cilantro



ARTISAN FOIE GRAS

Seared with K&J Farm Plum, Ginger Gastrique, Sylvetta Arugula

SUPPLEMENTAL COURSE +30.00



MAINE LOBSTER

Cauliflower, Green Mango, Coastal Curry Sauce



CHILLED SAGO

Kale, Buttermilk and Dill



BLACK COD

Sunchoke, Scallions, Green Apple Saaru



GUINEA HEN

Swiss Chard Poriyal, Salsify, and Collard Green Coulis

OR

SLOW-COOKED LAMB RACK

Basmati Rice, Snap Peas and Yogurt



BROKAW KIWI

Banana, Litchi and Macadamia

OR

PEAR

Slow Roasted with Spiced Bavarois, Walnut and Tamarind

SPICE ROUTE MENU 155.00 WINE PAIRING 115.00

Executive Chef Sriyith Gopinathan



Vegetarian Menu

CHEF SRI'S UNIQUE TAKE ON CALIFORNIAN CUISINE USING HIS SOUTHERN INDIAN HERITAGE AND FRESH, SEASONAL INGREDIENTS FROM NORTHERN CALIFORNIA.

SPICE POT

"Chaas," Tamarind Chutney and Cilantro



GRAINS AND GREENS

Shinko Pear, Chicory, Grapefruit, Yoghurt, and Mint



CHILLED SAGO

Kale, Buttermilk and Dill



YOUNG JACK FRUIT

Pongal, Shishito, and Raitha Foam



CAULIFLOWER

Kheema, Edamame, Pickled Carrot, Korma



BROKAW KIWI

Banana, Litchi and Macadamia

OR

PEAR

Slow Roasted with Spiced Bavarois, Walnut and Tamarind

VEGETARIAN MENU 140.00 WINE PAIRING 115.00

Executive Chef Sriyith Gopinathan