



Spice Route Menu

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

WINTER SALAD

Pomegranate, Raitha Snow and Khakhra



MAINE LOBSTER

Heirloom Kale, Mint, Black Rice and Coastal Curry



CAULIFLOWER

"Curd Rice", Curry Leaf Granola and Turmeric Whey



ALASKAN HALIBUT

Coco-Pepper Crust, Green Papaya and Warm Mango Nectar



SONOMA LIBERTY DUCK*

Morel Mushrooms, Pea Leaf Saag and Tandoori Carrot Relish

OR

SLOW-COOKED LAMB RACK

Basmati Rice, Snap Peas and Spiced Yogurt



LEMONGRASS ROYALE

Blood Orange Ice and Citrus Lace



TROPICS

Brokaw Ranch Guava, Banana and Madras Curry Sponge

OR

YAM

Tandoori Purple Yam, Douglas Fir and Pecan

SPICE ROUTE MENU 155.00 WINE PAIRING 98.00

**ADD SEARED FOIE GRAS COURSE +30.00*

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*



Vegetarian Menu

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

WINTER SALAD

Pomegranate, Raitha Snow and Khakhra



SPICE POT

"Chaas," Tamarind Chutney and Cilantro



CAULIFLOWER

"Curd Rice", Curry Leaf Granola and Turmeric Whey



SPICED LENTILS

Gratinated Yogurt, Mung Bean Sprouts and Grapes



STRING HOPPERS

Seasonal Vegetables, Spiced Cashew Nut Broth and Black Mustard



LEMONGRASS ROYALE

Blood Orange Ice and Citrus Lace



TROPICS

Brokaw Ranch Guava, Banana and Madras Curry Sponge

OR

YAM

Tandoori Purple Yam, Douglas Fir and Pecan

VEGETARIAN MENU 140.00 WINE PAIRING 98.00

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*