

## 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\*

*Apple Chutney, Ginger Gastrique, Sylvetta Arugula*

*\*SUPPLEMENTAL COURSE +30.00\**



### MAINE LOBSTER

*Cauliflower, Green Mango, Coastal Curry Sauce*



### CHILLED SAGO

*Kale, Buttermilk and Dill*



### BLACK COD

*Green Strawberry Chutney, Curry Leaf, and Ghee*



### LIBERTY DUCK BREAST

*Fava Greens, Morels, Rhubarb, Cured Yolks*

*OR*

### SLOW-COOKED LAMB RACK

*Green Garlic, Pea Composition, Pickled Carrots, and Yogurt*



### MANGO

*Brokaw Avocado, Mint, and White Chocolate*

*OR*

### MILK AND TEA

*Caramelized Milk, Darjeeling Tea Crèmeux, and Citrus*

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*



### **ASPARAGUS**

*Morel "Ragout", Hazelnut, Beech Mushrooms*



### **YUBA**

*Green Garlic, Meyer Lemon, Maitake, and Brown Butter*



### **YOUNG JACK FRUIT**

*Pongal, Shishito, and Raitha Foam*



### **CAULIFLOWER**

*Twelve-grain Khichdi, English Peas, and Cashew Broth*



### **MANGO**

*Brokaw Avocado, Mint, and White Chocolate*

*OR*

### **MILK AND TEA**

*Caramelized Milk, Darjeeling Tea Crèmeux, and Citrus*

**VEGETARIAN MENU 155.00 WINE PAIRING 115.00**

*Executive Chef Sriyith Gopinathan*