CAMPTON PLACE
SAN FRANCISCO

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

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Maine Lobster
Heirloom Kale, Mint, Black Rice and Coastal Curry

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Cauliflower
"Curd Rice", Curry Leaf Granola and Turmeric Whey

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Alaskan Halibut
Coco-Pepper Crust, Green Papaya and Warm Mango Nectar

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Cornish Game Hen
Chestnut Kitchdi, Cumin Papad and Tomato Butter Broth

OR

Slow-Cooked Lamb Rack
Basmati Rice, Snap Peas and Spiced Yoghurt

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Tropics
Brokaw Ranch Guava, Banana and Madras Curry Sponge

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Yam
Tandoori Purple Yam, Douglas Fir and Pecan

Spice Route Menu 155.00 Wine Pairing 115.00

Add Seared Foie Gras course +30.00

Executive Chef Srijith Gopinathan
Master Sommelier Richard Dean

CAMPTON PLACE
SAN FRANCISCO

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

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Spice Pot
"Chaas," Tamarind Chutney and Cilantro

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Cauliflower
"Curd Rice", Curry Leaf Granola and Turmeric Whey

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Spiced Lentils
Gratinated Yogurt, Mung Bean Sprouts and Grapes

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String Hoppers
Seasonal Vegetables, Spiced Cashew Nut Broth and Black Mustard

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Persimmon
Parsnip Curd and Spiced Meringue

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Yam
Tandoori Purple Yam, Douglas Fir and Pecan

Vegetarian Menu 140.00 Wine Pairing 115.00

Executive Chef Srijith Gopinathan
Master Sommelier Richard Dean