



## *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*



### **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 115.00**

*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 115.00**

*Executive Chef Sriyith Gopinathan  
Master Sommelier Richard Dean*