

Spice Route Menu

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

ALBA WHITE TRUFFLES

24K GOLD LOBSTER PASTA
5 GRAMS+24K GOLD \$98

WHITE TRUFFLE NAAN
TRUFFLE VANILLA ICE CREAM
3 GRAMS \$75// 5 GRAMS \$98// 10 GRAMS \$196

SPICE POT

"Chaas," Tamarind Chutney and Cilantro

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ARTISAN FOIE GRAS

Apple Chutney, Ginger Gastrique, Sylvetta Arugula
SUPPLEMENTAL COURSE \$30.00

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MAINE LOBSTER

Snow Peas Greens, Pearl Onions and Coconut Curry
24K GOLD PASTA 5-GRAM TRUFFLE SUPPLEMENT \$98

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DAY BOAT SCALLOP

Dosa, Turmeric, Mustard, and Kale Thovial

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BLACK COD

Charred with Tamarind Jaggery, served with Romanesco and Citrus Lace

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GUINEA HEN VARIATIONS

Roasted with Warm Tomato Tokku, Kohlrabi, Lime Yogurt
Slow Cooked with Root Vegetables and Kallappam

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DARK CHOCOLATE

Chestnuts, Caramel, Yuzu

OR

GREEN APPLE

Mawa Cake, Fennel-Apple Sorbet

SPICE ROUTE MENU 155.00 WINE PAIRING 115.00

Executive Chef Sriyith Gopinathan



1ST COURSE

SPICE POT **V**

“Chaas,” Tamarind Chutney and Cilantro

MARKET SALAD **V**

Heirloom Melon, Tomatoes, Basil and Cucumber

MAINE LOBSTER

Snow Peas Greens, Pearl Onions and Coconut Curry

24K GOLD PASTA 5-GRAM TRUFFLE SUPPLEMENT \$98

ARTISAN FOIE GRAS

Apple Chutney, Ginger Gastrique, Sylvetta Arugula

SUPPLEMENT \$30.00

2ND COURSE

LOCAL FAVA **V**

Dosa, Fava Leaf, Fava Bean, Turmeric, Mustard, and Kale Thoviyal

DAY BOAT SCALLOP

Dosa, Turmeric, Mustard, and Kale Thoviyal

CHICKPEA SUNDAL **V**

Pullets Egg, Kale Relish, Fermented Chilies, and Mint

BLACK COD

Charred with Tamarind Jaggery, served with Romanesco and Citrus Lace

3RD COURSE

MARKET CAULIFLOWER **V**

Roasted on Charcoal with Warm Tomato Tokku, Kohlrabi, and Lime Yogurt

Root Vegetable Ragout with Kallappam

LIBERTY DUCK BREAST

Pear Variations, Endive, Walnuts, and Matsutake Mushrooms

ADD FOIE GRAS \$20.00 // ADD TRUFFLES A Q

SLOW-ROASTED LAMB

Kasundi, Romano Beans Poriyal, Turmeric Yoghurt, and Summer Fruit Pulao

4TH COURSE

DARK CHOCOLATE

Chestnuts, Caramel, Yuzu

GREEN APPLE

Mawa Cake, Fennel-Apple Sorbet

4-COURSE MENU 119.00 WINE PAIRING 79.00

Executive Chef Sriyith Gopinathan