



## *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*



### **POACHED LOBSTER**

*Hearts of Palm, Heirloom Carrot and Coconut Curry*



### **DAY BOAT SCALLOP**

*Dosa, Turmeric, Mustard, and Kale Thovial*



### **BLACK COD**

*Charred with Tamarind Jaggery, served with Romanesco and Citrus Lace*



### **GUINEA HEN VARIATIONS**

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



### **DARK CHOCOLATE**

*Chestnuts, Caramel, Yuzu*

*OR*

### **CITRUS**

*Sunchoke, Chai and Soft Truffle Cake*

**SPICE ROUTE MENU 155.00 WINE PAIRING 115.00**

*Executive Chef Sriyith Gopinathan*



## 1ST COURSE

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### SPICE POT **V**

*“Chaas,” Tamarind Chutney and Cilantro*

### SEASONAL VEGETABLE COMPOSITION **V**

*Endives, Young Beets, Sourdough, Almond, Sheep’s Milk Curd and Ginger*

### POACHED LOBSTER

*Hearts of Palm, Heirloom Carrot and Coconut Curry*

## 2ND COURSE

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### HEIRLOOM KALE **V**

*Kale Composition with Fresh Edamame, Shallots, and Black Mustard*

### 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

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### 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 Chanterelle Mushrooms*

### SLOW-ROASTED LAMB

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

## 4TH COURSE

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### DARK CHOCOLATE

*Chestnuts, Caramel, Yuzu*

### CITRUS

*Sunchoke, Chai and Soft Truffle Cake*

4-COURSE MENU 119.00 WINE PAIRING 79.00

*Executive Chef Sriyith Gopinathan*