



Spice Route Menu

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

SPRING 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



SONOMA LIBERTY DUCK*

Morel Mushrooms, Pea Leaf Saag and Tandoori Carrot Relish

OR

SLOW-COOKED LAMB RACK

Basmati Rice, Snap Peas and Spiced Yogurt



RASGULLA

Rose and Raspberries



SHRIKHAND

Rhubarb, Pistachio and Sorrel

OR

APRICOT

Roasted White Chocolate, Almond Milk Skin and Carrot Cake

SPICE ROUTE MENU 155.00 WINE PAIRING 98.00

**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.

SPRING 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



RASGULLA

Rose and Raspberries



SHRIKHAND

Rhubarb, Pistachio and Sorrel

OR

APRICOT

Roasted White Chocolate, Almond Milk Skin and Carrot Cake

VEGETARIAN MENU 140.00 WINE PAIRING 98.00

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*