



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



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 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



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 98.00

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*

Chef Sriyith's Four Course Menu

EXPEDITED VERSIONS OF CHEF SRI'S TASTING MENUS USING HIS SOUTHERN INDIAN HERITAGE AND FRESH, SEASONAL INGREDIENTS FROM NORTHERN CALIFORNIA.

Vegetarian Menu

SPRING SALAD

*Pomegranate, Raitha Snow
and Khakhra*



SPICE POT

*"Chaas", Tamarind Chutney
Quinoa and Cilantro*



PLANTAIN KEBAB

*Peach, Curry Leaves
and Plantain Crisp*

OR

STRING HOPPERS

*Vegetables, Spiced Cashew Nut
Broth and Black Mustard*



SHRIKHAND

Rhubarb, Pistachio and Sorrel

OR

APRICOT

*Roasted White Chocolate, Almond
Milk Skin and Carrot Cake*

Spice Route Menu

SPRING SALAD

*Pomegranate, Raitha Snow
and Khakhra*



MAINE LOBSTER

*Heirloom Kale, Mint, Black Rice
and Coastal Curry*



SONOMA LIBERTY DUCK

*Morel Mushrooms, Pea Leaf Saag
and Tandoori Carrot Relish*

OR

SLOW-COOKED LAMB RACK

*Basmati Rice, Snap Peas
and Spiced Yogurt*



SHRIKHAND

Rhubarb, Pistachio and Sorrel

OR

APRICOT

*Roasted White Chocolate, Almond
Milk Skin and Carrot Cake*

4 COURSE MENU 95.00 WINE PAIRING 75.00

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*