CAMPTON PLACE
SAN FRANCISCO

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
Sago, Green Mango, Nasturtium and Coconut

~

Cauliflower
"Curd Rice", Curry Leaf Granola and Turmeric Whey

~

Alaskan Halibut
Green Strawberries, Fava Leaf and Podi

~

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 Srijith Gopinathan
Master Sommelier Richard Dean

CAMPTON PLACE
SAN FRANCISCO

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

~

Plantain Kebab
Peach, Curry Leaves and Plantain Crisp

~

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 Srijith Gopinathan
Master Sommelier Richard Dean

CAMPTON PLACE
SAN FRANCISCO

Chef Srijith's Theatre 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

Theatre Menu 95.00 Wine Pairing 75.00
Theatre Menu upon Request

Executive Chef Srijith Gopinathan
Master Sommelier Richard Dean