



## *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 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*



### **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*

## *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*