

Prix Fixe Lunch Menu

TO TRULY EXPERIENCE OUR TWO-STAR MICHELIN RESTAURANT IN DEPTH,
PLEASE JOIN US FOR DINNER TO ENJOY OUR SIGNATURE SPICE ROUTE TASTING MENU

HORS D'OEUVRES

- ✓ **Bellwether Farm Ricotta Pillow** | Lemon, Peas and Mint
- ✓ **Maitake Mushroom** | Buttermilk Fried with Shishito Peppers and Fennel Sprouts
- ✓ **Masala Yogurt Croquettes** | Green Chili Aioli and Spicy Potato
- ✓ **Brentwood Corn Velouté** | Wild Mushrooms and Chives
- ✓ **Heirloom Melon** | Mint, Baby Beets, Berries and Champagne Vinegar
- ✓ **Summer Salad** | Kiwi, Heirloom Tomatoes, Goats Cheese and Basil Crème
- Ahi Tuna Naan** | Avocado, Radish and Chili-Lime Essence
- Curried Shrimp Naan** | Cherry Tomatoes, Black Rice and Onions
- Dungeness Crab "Pillow"** | Black Pepper and Caramelized Onion
- ***Maine Lobster** | Puffed Black Rice, Edamame and Coconut Curry
- Lamb Kebab Naan** | Pickled Onion, Pea Shoots and Spicy Yogurt

ENTRÉES

- String Hoppers** | Prawns, Seasonal Vegetables and Cashew Nut Broth
- Alaskan Halibut** | Jalapeño-Basil Crust, Sour Carrots, Roasted Garlic and Almond Crumbs
- Spiced Tandoor Chicken** | Saffron Rice, Biryani Spices and Scallions
- Liberty Duck Samosa** | Tomato Butter with Pear and Cucumber Salad
- Lamb Naanwich** | Leg of Lamb, Yogurt and Blackberry-Walnut Salad
- Angus Beef Tenderloin** | Grilled Green Onions, Maitake and Truffle Jus +10.00

CHEESE & DESSERT

- Artisanal Cheese** | Selection of Two with Seasonal Accoutrements
- Shrikhand** | Rhubarb, Pistachio and Sorrel
- Apricot** | Almond Milk Skin and Carrot Cake
- White Chocolate Cheese Cake** | Caramel, Passion Fruit Sorbet and Mint

2 COURSE MENU 39.00 | 3 COURSE MENU 49.00

*Lobster - Appetizer supplement 10.00 | Entrée supplement 20.00

✓ = Vegetarian

Executive Chef Srijith Gopinathan



Chef's Lunch Tasting Menu

HEIRLOOM MELON

Mint, Baby Beets, Berries and Champagne Vinegar



MAINE LOBSTER

Puffed Black Rice, Charred Brussels Sprouts and Coconut Curry



ALASKAN HALIBUT

Jalapeño-Basil Crust, Sour Carrots, Roasted Garlic and Almond Crumbs



ANGUS BEEF TENDERLOIN

Grilled Green Onions, Maitake and Truffle Jus



APRICOT

Almond Milk Skin and Carrot Cake

OR

SHRIKHAND

Rhubarb, Pistachio and Sorrel

CHEF'S TASTING MENU 98.00 WINE PAIRING 75.00

Executive Chef Srijith Gopinathan