



Spice Route Menu

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

SPICE POT

"Chaas," Tamarind Chutney and Cilantro



MAINE LOBSTER

Sago, Green Mango, Nasturtium and Coconut



CAULIFLOWER

"Curd Rice", Curry Leaf Granola and Turmeric Whey



ALASKAN HALIBUT

Green Strawberries, Romano Beans and Podi



SPICED GLAZED QUAIL

Chanterelles, Nettle Saag, Peaches and Basil

OR

SLOW-COOKED LAMB RACK

Basmati Rice, Snap Peas and Spiced Yogurt



PLUOT

Yoghurt, Kokum, Citrus



MELON

Creamsicle, Blackstrap Molasses and Fennel

OR

SOOJI HALVA

Tandoori Peaches, Kesar Mango, Cashew Nuts

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.

SPICE POT

"Chaas," Tamarind Chutney and Cilantro



GRAPES AND GRAINS

Toasted Grains, Almond Curd, Concord Grape Broth



CAULIFLOWER

"Curd Rice", Curry Leaf Granola and Turmeric Whey



LOBSTER MUSHROOMS

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



STRING HOPPERS

Seasonal Vegetables, Spiced Cashew Nut Broth and Black Mustard



PLUOT

Yoghurt, Kokum, Citrus



MELON

Creamsicle, Blackstrap Molasses and Fennel

OR

SOOJI HALVA

Tandoori Peaches, Kesar Mango, Cashew Nuts

VEGETARIAN MENU 140.00 WINE PAIRING 98.00

*Executive Chef Sriyith Gopinathan
Master Sommelier Richard Dean*