

Spice Route Menu

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

WHITE TRUFFLE NAAN

SUPPLEMENTAL COURSE +75.00/3G OR +98.00/5G



SPICE POT

"Chaas," Tamarind Chutney and Cilantro



ARTISAN FOIE GRAS

Seared with K&J Farm Plum, Ginger Gastrique, Sylvetta Arugula

SUPPLEMENTAL COURSE +30.00



MAINE LOBSTER

Cauliflower, Green Mango, Coastal Curry Sauce

SUBSTITUTE 24K GOLD TRUFFLE PASTA +75.00/3G OR +98.00/5G



CHILLED SAGO

Kale, Buttermilk and Dill



BLACK BASS

Sunchoke, Scallions, Green Apple Saaru



GUINEA HEN

Swiss Chard Poriyal, Salsify, and Autumn Green Coulis

OR

SLOW-COOKED LAMB RACK

Basmati Rice, Snap Peas and Yogurt



PEAR

Slow Roasted with Autumn Spiced Bavaois, Walnut and Tamarind

OR

PINEAPPLE

Tandoor Roasted Pineapple, Smoked Coconut Ice Cream and Mint Juice

SPICE ROUTE MENU 155.00 WINE PAIRING 98.00

*Executive Chef Srijith 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.

WHITE TRUFFLE NAAN

SUPPLEMENTAL COURSE +75.00/3G OR +98.00/5G



SPICE POT

"Chaas," Tamarind Chutney and Cilantro



GRAPES AND GRAINS

Toasted Grains, Almonds, Concord Grape Broth



CHILLED SAGO

Kale, Buttermilk and Dill



YOUNG JACK FRUIT

Pongal, Shishito, and Preserved Tomato Chutney



STRING HOPPERS

Seasonal Vegetables, Cashew Nut Broth and Black Mustard



PEAR

Slow Roasted with Autumn Spiced Bavarois, Walnut and Tamarind

OR

PINEAPPLE

Tandoor Roasted Pineapple, Smoked Coconut Ice Cream and Mint Juice

VEGETARIAN MENU 140.00 WINE PAIRING 98.00

*Executive Chef Srijith Gopinathan
Master Sommelier Richard Dean*