



Spice Route Menu

Chef Sri's unique take on Californian cuisine using his Southern Indian heritage and fresh, seasonal ingredients from Northern California.

* Truffle Naan

Caramelized Butter, 5 Grams of Australian Black Truffle

supplemental course \$40.00

Spice Pot

"Chaas," Tamarind Chutney, and Cilantro

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Poached Lobster

Spring Peas, Wood Sorrel, Cipollini, and Coastal Curry

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Day Boat Scallop

Dosa, Turmeric, Mustard, and Kale Thovial

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Alaskan Halibut

Spiced Lentil Dust, Snow Peas, Baby Leeks, and Spring Herb Broth

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Guinea Hen

Summer Herb Saag, Chanterelle, Purslane, and Spiced Tomato Vinaigrette

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Holi Cow!

Cow's Milk Variations with Almonds, Mango, and Saffron

OR

Figs and Verbena

Black Mission Figs, Ginger Gastrique, Pistachio, and Lemon Verbena Ice Cream

Spice Route Menu 167.00 Wine Pairing 125.00

Please note a service charge of 20% will be added to parties of five or more

1st Course

Spice Pot V

Executive Chef Srijith Gopinathan



“Chaas,” Tamarind Chutney, and Cilantro

Summer **V**

Heirloom Melon, Macerated Tomato, Cucumber Lime Broth, and Nasturtium

Poached Lobster

Spring Peas, Wood Sorrel, Cipollini, and Coastal Curry

2nd Course

Heirloom Kale **V**

Kale Composition with Fresh Edamame, Shallots, and Black Mustard

Day Boat Scallop

Dosa, Turmeric, Mustard, and Kale Thoviyal

Steamed Ricotta Dumplings **V**

Cherry Makhani, Eggplant, Chanterelle Mushrooms, and Purslane

Alaskan Halibut

Spiced Lentil Dust, Snow Peas, Baby Leeks, and Spring Herb Broth

3rd Course

Brentwood Corn **V**

Yellow Peach Pachadi, Coconut Rice, and Cilantro

Liberty Duck Breast

Huckleberry Shrub, Matsutake, Flowering Broccoli, and Chervil

Slow-Roasted Lamb

Kasundi, Romano Beans Poriyal, Turmeric Yogurt, and Summer Fruit Pulao

Mishima Reserve Wagyu

Brentwood Corn Mousse, Morel Mushrooms, and Truffle Jus

supplemental course \$40.00

4th Course

Holi Cow!

Cow's Milk Variations with Almonds, Mango, and Saffron

Figs and Verbena

Black Mission Figs, Ginger Gastrique, Pistachio, and Lemon Verbena Ice Cream

4-course menu 129.00 wine pairing 89.00

Please note a service charge of 20% will be added to parties of five or more

Executive Chef Srijith Gopinathan