



## 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, Alba White Truffles*

*\*SUPPLEMENTAL COURSE, 3 GRAMS \$75.00, 5 GRAMS \$98.00\**

### SPICE POT

*"Chaas," Tamarind Chutney, and Cilantro*



### POACHED LOBSTER

*Heart of Palm, Millet Pongal, and Coastal Curry*



### DAY BOAT SCALLOP

*Dosa, Turmeric, Mustard, and Kale Thoviyal*



### ALASKAN HALIBUT

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



### GUINEA HEN

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



### CONCORD GRAPES

*Macadamia, Yuzu and Grape Snow*

*OR*

### CHEESE CRÉMEUX

*Candied Quince, Oolong Pearls and Calamansi-Quince Sorbet*

**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*

*Executive Chef Sriyith Gopinathan*



## 1ST COURSE

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### POACHED LOBSTER

*Heart of Palm, Millet Pongal, and Coastal Curry*

### SPICE POT V

*"Chaas," Tamarind Chutney, and Cilantro*

### AUTUMN V

*Endive, Grapefruit, Chestnut Crumbs, and Sweet Ginger Milk*

### 24-KARAT LOBSTER

*White Alba Truffles, Home-Made Pasta, and Chives*

*\*SUPPLEMENTAL COURSE \$98.00\**

## 2ND COURSE

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### HEIRLOOM KALE V

*Kale Composition with Fresh Edamame, Shallots, and Black Mustard*

### DAY BOAT SCALLOP

*Dosa, Turmeric, Mustard, and Kale Thoviyal*

### KABOCHA SQUASH V

*Dumplings, Bellweather Ricotta, Brussel Sprout Relish, and Brown Butter*

### ALASKAN HALIBUT

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

## 3RD COURSE

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### SWEET POTATOES V

*Cashew Nut, Pearl Onion, Edamame, and String Hoppers*

### LIBERTY DUCK BREAST

*Autumn Green Melt, Persimmon Lime Jam, Matsutake, and Ginger Jus*

### SLOW-COOKED LAMB

*Tandoori Carrot, Braised Shank, Sunchoke, and Preserved Fruit Pulao*

### MISHIMA RESERVE WAGYU

*Parsnip, Broccoli Di Cicco, and Black Pepper Cured Yolk*

*\*SUPPLEMENTAL COURSE \$40.00\**

## 4TH COURSE

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### CONCORD GRAPES

*Macadamia, Yuzu, and Grape Snow*

### CHEESE CRÉMEUX

*Candied Quince, Oolong Pearls, and Calamansi-Quince Sorbet*

**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 Sriyith Gopinathan*