



## *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*



### **POACHED LOBSTER**

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



### **DAY BOAT SCALLOP**

*Dosa, Turmeric, Mustard, and Kale Thoviyal*



### **BLACK COD**

*Cauliflower, Black Pepper, Almonds, Turmeric Leaf Oil*



### **GUINEA HEN**

*Summer Herb Saag, Black Trumpets, Purslane, and Spiced Tomato Vinaigrette*



### **DARK CHOCOLATE**

*Red Beet Vinaigrette, Sicilian Pistachio, Blood Orange Sorbet, Citrus Oil*

*OR*

### **CHEESE CRÉMEUX**

*Oolong Pearls and Bartlett Pear 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*

### WINTER V

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

## 2ND COURSE

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### MARKET KALE V

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

### DAY BOAT SCALLOP

*Dosa, Turmeric, Mustard, and Kale Thoviyal*

### PERIGORD TRUFFLE DUMPLING V

*Brassicas, Bellwether Farms Ricotta, Brussel Sprout Relish, and Brown Butter*

### BLACK COD

*Cauliflower, Black Pepper, Almonds, Turmeric Leaf Oil*

## 3RD COURSE

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### HEIRLOOM CAULIFLOWER V

*Cauliflower Leaf Khichdi, Hearts of Palm and Pickles*

### LIBERTY DUCK BREAST

*Winter Green Melt, Apple, Fennel, Abalone Mushroom, Ginger Jus*

### SLOW-COOKED LAMB

*Tandoori Carrot, 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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### DARK CHOCOLATE

*Red Beet Vinaigrette, Sicilian Pistachio, Blood Orange Sorbet, Citrus Oil*

### CHEESE CRÉMEUX

*Oolong Pearls, and Bartlett Pear 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*