

FAMILY-STYLE TASTING MENU

THREE COURSES
served for the entire table
55 per person

supplement smoked lamb shank 16

add wine pairing
30 per person



SNACKS

AVOCADO TUNA BHEL **V**
rancho tomato + puffed rice +
charred vegetables 13

CRISPY CAULIFLOWER **V**
paneer + pickled shiitake + lettuce 13

BACKYARD PAKORA **GF,VEGAN**
taro leaf + sweet onion + calabaza 9

SHORTTRIB UTTAPAM **GF**
roasted tomato + coconut + dal 13

PANI PURI **VEGAN**
sprouted moong + beets + green juice 9

SMOKED DUCK CONFIT SAMOSA
green mango + cranberry chutney 14

DAHI VADA **V**
lentil fritter + date chutney + yogurt 7

VEGGIE SAMOSA **V**
cabbage + peas + tamarind chutney 9

GRILL

RANCHO PATEL CARROTS **GF,VEGAN**
lime + cumin + cilantro 9

WHOLE SNAPPER **GF**
mint-cilantro chutney + coconut 34

SWEET CORN **GF,V**
green chutney + smoked paneer 9

CHARRED RIBS **GF**
cranberry chutney + scallion 14

VADOUVAN LAMB CHOPS
calabaza squash + yogurt + lime 19

BREADS

GRAIN NAAN **V** 4

GARLIC NAAN **V** 5

GHOST PEPPER CHEDDAR NAAN **V** 6

WHITE TRUFFLE PORCINI PARATHA **V** 8

ACCOMPANIMENTS

PICKLES & CHUTNEY **GF,VEGAN** 5

HOUSEMADE PAPADUM **GF,VEGAN**
roasted onion chutney 2

RAITA **GF,V** 3

PERSIAN CUCUMBERS **GF,VEGAN**
radish + red onion + chiles 4

CURRIES

YUCCA & VEGETABLE KOFTA **V**
kabocha squash + cashew + golden raisin 14

CHICKEN TIKKA MASALA **GF**
heirloom tomato + roasted pepper 15

PANEER **V,GF**
broccoli + fenugreek + heirloom tomato 14

SMOKED LAMB SHANK **GF**
chickpeas + herbs 21

KEY WEST PINK SHRIMP **GF**
coconut moilee sauce + basmati grits 18

TUMERIC MARINATED GOLDEN TILEFISH **GF**
mustard seeds + potato + tomato broth 25

MAINE MUSSELS CURRY
tomato + fenugreek + cilantro + garlic ghee 12

VEGETABLES

RANCHO PATEL VEGETABLE SALAD **GF,VEGAN**
radish + turnips + lettuce + beets + peanuts 9

BABY EGGPLANT **GF,VEGAN**
yukon potato + heirloom tomato 9

CHANNA MASALA **GF,VEGAN**
black tea + ginger + avocado 8

MOTHER EARTH FARMS TURNIP **GF,V**
miso ghee + lemon + curry leaf 10

BRUSSEL SPROUTS **GF,V**
channa dal + tomato + mustard seeds 10

STEAMED GREEN MILLET **V**
cilantro + sev 10

BASMATI RICE

STEAMED RICE **GF**
cumin + ghee 4

LEMON RICE **GF,VEGAN**
sweet onions + peanuts 5

LAMB SHANK BIRYANI **GF**
mushroom + pistachio 14

BROWN BASMATI RICE & QUINOA **GF,VEGAN**
cinnamon + cashew + lentil 7

Ghee | *ghī*, Pure. Pronounced as *ghī*.
Start the day by lighting a ghee lamp, say a prayer.