

1601 Bar & Kitchen

CONTEMPORARY SRI LANKAN

Chef's Tasting Menu 110 (per person)

Participation by the entire table requested

☞ Frozen savory uni watalappam
Tsar Nicoulai Reserve caviar

Hokkaido scallops crudo
passion fruit, goraka

Guava "kiri bath"
smoked trout roe

Traditional egg hopper
Jidori egg, sambols

Crispy okra
lime pickle emulsion

☞ Maldivian fish "tisane"

Duck leg curry
wild rice

☞ Bittersweet Valrhona chocolate custard
toasted spices

Beverage Pairings 65
(optional)

Today's Menu

Presented family-style

CURRIES & RICE

* Dhal spinach, Nicey's eggplant "pickle" 23

☞ "Chicken & the egg" coconut milk gravy, English peas 28

Ground lamb chickpeas, cumin yogurt, green strawberries 29

SMALL PLATES & SIDES

☞ Salmon chilled house-smoked fillet, turmeric gel, smoked trout roe 19

* Kale salad, black garlic, Parmigiano-Reggiano 14

Lobster bisque, Garnet sweet potato, Mulligatawny spices 16

* Asparagus desiccated coconut, lime pickle emulsion 14

* Yukon Gold potatoes fried, chili-fenugreek vinegar 10

* Jackfruit ginger-lime achcharu 7 (small side)

SWEETS

☞ Ceylon milk tea semifreddo almond streusel crumb 10

Banana-jaggery cake date caramel, rose water-coconut cream 10

☞ Contains Gluten * Vegetarian

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 20% gratuity will be added for groups of 5 and more guests. 4% charge will be added to your bill to support SF Employer mandates.

We work with environmentally conscious purveyors:

Brokaw Ranch, Cal-Organic Farms, Clover Sonoma, Coke Farm, Eatwell Farm, Dirty Girl Produce, Ellwood Canyon Farms, Happy Boy Farms, JFT Organic, Jacopi Farms, Lundberg Family Farms, Marin Roots Farm, McGinnis Ranch, Organic Girl, Ralph's Greenhouse, Straus Organic Creamery, Tierra Vegetables, Tomatero Organic Farm, Twin Girls Farms, Zuckerman Family Farms