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TASTING OF VEGETABLES

June 17, 2016

GREEN TOMATO SORBET
Preserved Strawberries, Hass Avocado Mousse and Celery Branch

SALAD OF YUKON GOLD POTATOES
Squire Hill Farm's Hen Egg Purée, Petite Radishes,
Persian Cucumbers and Black Truffle Vinaigrette

SLOW ROASTED RUBY BEETS
Brooks Cherries, Broccolini Florettes and Whole Grain Mustard

TRUMPET ROYALE MUSHROOM "AMANDINE"
Meyer Lemon, Arugula Leaves
and Caramelized Sunchoke "Aïoli"

ROASTED SUMMER SQUASH
Crispy Squash Blossoms, Toasted Pine Nuts
and Spiced Tomato "Conserva"

SPRING ONION "AGNOLOTTI"
English Peas, Crispy Shallots,
Aged Comté and "Sauce Soubise"

NETTLE MEADOW FARM'S "KUNIK"
Muscat Grape "Terrine" and English Walnut Vinaigrette

"BLEU D'AUVERGNE"
Compressed Strawberries, Piedmont Hazelnuts and Toasted Oats

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness