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TASTING OF VEGETABLES

June 12, 2017

GRANNY SMITH APPLE "GRANITÉ"
Persian Cucumbers, Spiced Virginia Peanuts,
and Lovage "Chiffon"

HERB-CRUSTED MAPLEBROOK FARM "BURRATINI"
Sungold Tomatoes, Picholine Olive Tapenade,
and Armando Manni Extra Virgin Olive Oil

GOLDEN BEET "CANNELLONI"
"Pommes Maxim's," Pickled Celery Branch,
Petite Radishes, and Pastrami-Beet Emulsion

OREGON CÈPE "PIEROGI"
Wilted Treviso, Garlic Scapes, French Leeks,
and Nettle Vichyssoise

"BREAD AND BUTTER"
Geechie Boy Mill Corn Madeleine and Diane St. Clair's Animal Farm Butter

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FRESH CORN "TAMALE"
Squash Blossom, Shishito Peppers,
and Hass Avocado Purée

SMOKED RICOTTA AND FAVA BEAN "AGNOLOTTI"
Cocktail Artichokes, "Gremolata," and Minestrone Butter

"TARTELETTE" OF BROOKS CHERRIES
Aged "Comté"

"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