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TASTING OF VEGETABLES

June 17, 2017

CELERY "PANNA COTTA"
Black Plums, Caraway Seed "Tempura,"
Yuzukosho, and Ginger Crème Fraîche

MAPLEBROOK FARM "BURRATA"
Sungold Tomatoes, Cerignola Olive Relish,
and Armando Manni Extra Virgin Olive Oil

"RISSOLÉE DE POMMES DE TERRE"
Petite Lettuce, Cherry Belle Radishes,
Roasted Scallions, and "Bordelaise"

OREGON CÈPE "PIEROGI"
Wilted Treviso, Glazed Sweet Carrots,
and Green Garlic "Vichyssoise"

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

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SQUASH BLOSSOM "TAMALE"
English Pea Risotto and Potato "Mousseline"

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

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

"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