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TASTING OF VEGETABLES

October 13, 2017

"CREAM" OF MATSUTAKE MUSHROOM
Koshihikari Rice and Young Ginger

CHARCOAL-GRILLED CARAFLEX CABBAGE
Chickpea "Papadum," Meyer Lemon,
Sunchoke Confit, and Lovage Oil

CRISPY COCKTAIL ARTICHOKES
Fennel Bulb, Cherry Belle Radishes, Gem Lettuces,
Spanish Capers, and Ameraucana Hen Egg Purée

MOLOKAI YAM "MILLE-FEUILLE"
Compressed Asian Pear, Arrowleaf Spinach,
Hakurei Turnips, and Caramelized Onion Jus

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

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HEN-OF-THE-WOODS MUSHROOMS
Broccolini, Greenmarket Peppers,
and "Parmigiano-Reggiano"

RUSSET POTATO "GNOCCHI"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SLOW-ROASTED HONEYNUT SQUASH "AGNOLOTTI"
Brussels Sprouts, Celery Branch, Toasted Pumpkin Seeds,
and Preserved Black Truffle Emulsion

JASPER HILL FARM "MOSES SLEEPER"
Flowering Quince "Turnover" and Aleppo Pepper Greek Yogurt

"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