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TASTING OF VEGETABLES

August 15, 2018

CUCUMBER AND LEMON VERBENA SORBET
Pickled Norwich Meadows Farm Cucumbers,
Ruby Beet "Mochi," and Toasted Pine Nuts

CHILLED BRENTWOOD CORN SOUP
Puffed Sorghum, Celery Branch Salad,
Piedmont Hazelnuts, and Celtuce Oil

HERB-CRUSTED HEIRLOOM TOMATO
Shishito Peppers, Summer Squash Purée,
and Extra Virgin Olive Oil Emulsion

GRILLED GREENMARKET PEACHES
Picholine Olives, Salanova Lettuces,
Petite Radishes, and Pearl Onions

"BREAD AND BUTTER"
Pretzel "Epi" and Burgundy Mustard Butter

MASCARPONE-ENRICHED CRANBERRY BEAN "AGNOLOTTI"
Fairy Tale Eggplant, Pole Beans, and Garlic Chips

HAWAIIAN HEART OF PEACH PALM "RISOTTO"
Crispy Parmesan and Shaved Australian Black Winter Truffles
(125.00 supplement)

SMOKED HEN-OF-THE-WOODS MUSHROOMS
Tempura-Fried Cauliflower, Sweet Carrots,
and Scallion Vinaigrette

"HUDSON FLOWER"
Apricot "Clafoutis," Fennel Bulb,
and Marcona Almonds

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

PRIX FIXE 340.00

SERVICE INCLUDED

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