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TASTING OF VEGETABLES

August 27, 2018

RICOTTA SORBET
Le Grand Nectarines, Norwich Meadows Farm Cucumbers,
Spiced Cashews, and Gem Lettuce "Nuage"

HEIRLOOM TOMATO "TART"
Picholine Olives, Sunflower Seeds,
and Lemon Verbena Yogurt

GOLD BAR SQUASH "CROQUETTE"
Charred Eggplant Purée and Garden Basil

CONGAREE AND PENN RICE PORRIDGE
Slow-Poached Pullet Egg,* Wild Chanterelle Mushrooms,
Welsh Onions, and Pine Nuts

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

SLOW-ROASTED GREENMARKET CARROTS
Sweet Corn "Rôti à la Broche," Black Mission Figs,
Pickled Celery, and Coffee-Chocolate Emulsion

RED PEPPER "FARFALLE"
Ají Dulce Peppers, Summer Pole Beans,
"Fiore Sardo," and "Minestrone"

"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