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TASTING OF VEGETABLES

October 4, 2018

HEIRLOOM TOMATO SOUP
Aged Parmesan "Pain Perdu" and Celery Branch Salad

NORWICH MEADOWS FARM CARAFLEX CABBAGE
Honeycrisp Apples, Sunchoke Confit,
and Pickled Horseradish

CHARCOAL-GRILLED HONEYNUT SQUASH
Anson Mills Farro, Lacinato Kale,
and Golden Sultanas

POTATO-CRUSTED FOUR STORY HILLS FARM EGG*
"Ragoût" of Pole Beans, Chive Oil,
and Caramelized Onion Jus

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

NORWICH MEADOWS FARM CARROTS "RÔTI À LA BROCHE"
Hakurei Turnips and Sunflower Seed Vinaigrette

RUSSET POTATO "GNOCCHI"
"Parmigiano-Reggiano" and Shaved White Truffles from Alba
(175.00 supplement)

RED PEPPER "FARFALLE"
Ají Dulce Peppers, Pickled Fennel Bulb,
"Fiore Sardo," and "Minestrone"

"ANNELIES"
Greenmarket Stone Fruit Compote, Candied English Walnut "Streusel,"
and Black Winter Truffle Crème Fraîche

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