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TASTING OF VEGETABLES

January 18, 2019

CELERY ROOT "VELOUTÉ"
Candied Walnuts, Honey-Poached Cranberries,
and Black Winter Truffle

SALAD OF CHARCOAL-GRILLED BELGIAN ENDIVE
Banana "Parisiennes," Espelette-Scented Macadamia Nuts,
Pickled Cilantro, and Vadouvan Curry Gastrique

"CROQUETTE DE LÉGUMES D'HIVER"
Cauliflower "Tabouleh," Marinated Peppers,
and Lacinato Kale "Aïoli"

"DEMI-SEC" GOLDEN BEET
Crispy "Spätzle," Black Trumpet Mushrooms,
Ruby Beet Butter, and "Soubise"

"BREAD AND BUTTER"
Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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MASCARPONE-ENRICHED CHESTNUT "AGNOLOTTI"
Glazed Hakurei Turnips, Puffed Quinoa,
and Calvados "Beurre Blanc"

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

SAVOY CABBAGE "PIEROGI"
Broccolini Florettes, Brussels Sprouts,
and Black Winter Truffle Emulsion

"MONTAGNARD"
Poached French Prunes, Fennel Bulb,
and Piedmont Hazelnuts

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

PRIX FIXE 355.00

SERVICE INCLUDED

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