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TASTING OF VEGETABLES

April 26, 2018

PICKLED GREEN STRAWBERRY "TARTARE"
Cured Finger Lime, Piedmont Hazelnuts,
and Old Tom Gin "Vierge"

"PETITS POIS EN CINQ FAÇONS"
Gem Lettuces, Garden Mint,
and Whipped Buttermilk Ricotta

CHARCOAL-GRILLED SACRAMENTO DELTA GREEN ASPARAGUS
Compressed Radishes, Young Almonds,
and California Yuzu Emulsion

HOLLAND WHITE ASPARAGUS
Fried Green Tomatoes, Persian Cucumbers,
Wilted Ramps, and "Ranch Dressing"

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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YUKON GOLD POTATO "RÔTI À LA BROCHE"
Broccoli Spigarello, Cashew "Milk,"
and Preserved Black Winter Truffle

SPRING GARLIC "AGNOLOTTI"
"Pain de Campagne," Aged Parmesan,
Fava Beans, and Parsley Oil

"HUDSON FLOWER"
Muscat Grape "Raisins," Celery Branch,
and Pine Nut Brittle

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