



HAPPY VALENTINE'S DAY

TASTING OF VEGETABLES

February 14, 2021

HONEYNUT SQUASH "VELOUTÉ"
Celery Branch, Leek "Émincé,"
and Pumpkin Seeds

SALAD OF WINTER CHICORIES
Broccolini, Piedmont Hazelnuts,
and Black Winter Truffle "Ravigote"

CHARCOAL-GRILLED RUBY BEETS
Anson Mills Farro Verde, Red Cabbage,
and Toasted Sunflower Seeds

"PEAS AND CARROTS"
Sweet Carrot "Pain Perdu," Wilted Pea Leaves, Pickled Sultanas,
and Vadouvan Curry Emulsion

"HAND-CUT RIGATINI"
Aged Parmesan and Shaved Black Winter Truffles from Périgord

FOREST MUSHROOM "FRICASSÉE"
Soft-Poached Hen Egg, Brussels Sprouts,
and Cipollini Onions

"GOUGÈRE"
with Aged "Comté" and Black Winter Truffles

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

PRIX FIXE 650.00
SERVICE INCLUDED