



tasting of Vegetables | 31 October 2015

COMPRESSED JACOBSEN ORCHARDS PERSIMMONS
Garden Radishes, Persian Lime and Young Coconut Emulsion

WARM CHESTNUT "PARFAIT"
*Caramelized Onion "Gelée," Black Winter Truffle Confit
and French Pumpkin "Chiffon"*

GRILLED MATSUTAKE MUSHROOMS
*Slow Roasted Garden Beets, Medjool Dates, English Walnuts
and Compressed Chicories*

CELERY ROOT "AGNOLOTTI"
*Honey Poached Cranberries, Toasted Pecans
and Black Winter Truffle "Velouté"*

"ROUELLE" OF BRAISED GARDEN GREENS
Petite Turnips and Black Trumpet Mushroom and French Green Lentil "Ragoût"

SLOW ROASTED GARDEN SUNCHOKES
Toasted Grain "Porridge," Crispy Barley and Fiore Sardo Cream

HAND CUT "TAGLIATELLE"
*"Parmigiano Reggiano," Browned Butter
and Shaved White Truffles from Alba
(175.00 supplement)*

JASPER HILL FARMS "MOSES SLEEPER"
*Schmitt Family Farm Apples, Toasted Graham Cracker
and Caramelized Garden Honey*

"BLEU D'AUVERGNE"
*Washington Street Quince Purée, Marcona Almond Shortbread
and "Laitue Rouges"*

ASSORTMENT OF DESSERTS
Ice Cream, Fruit, Chocolate and Candies

PRIX FIXE 295.00 | SERVICE INCLUDED