

# TASTING OF VEGETABLES | 14 JANUARY 2016

## SWEET POTATO "ROYALE"

Warm Maple Gelée, Pearson Farms Pecans and Smoked Sweet Potato Mousseline

## "SALADE VERTE"

Compressed Cucumbers, Petite Turnips, Sour Apples and Celery Branch Salad with Cucumber Gelée

## SAFFRON BRAISED GLOBE ARTICHOKES

Cerignola Olives, Romaine Lettuce and Crispy Barley

## CARAMELIZED CABBAGE "PIEROGI"

Preserved Garden Cabbage, French Green Lentils and "Beurre de Choucroute"

## "DÉGUSTATION DE POMME DE TERRE"

La Ratte Potato Purée, Crispy Potato Rings, Yukon Gold Potato "Parisienne," Garden Watercress Salad and Béarnaise Butter

## GARDEN PARSNIP "AGNOLOTTI"

with Wild Mustard Blossoms, Crispy Parsnips and Sweet Onion Cream

## HAND CUT "TAGLIATELLE"

"Parmigiano Reggiano" and Shaved Black Winter Truffles from Provence (125.00 *supplement*)

### "CABOT CLOTHBOUND CHEDDAR"

Garden Vegetable "Piccalilli," Dill Pollen Lavash and Petite Lettuces

"TERRINE DE BLEU D'AUVERGNE"
Hadley Orchard Medjool Dates, Toasted English Walnuts and Bartlett Pear Purée

## ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED