



tasting of vegetables | 21 August 2016

GARDEN CARROT AND TOFU “SHERBET”
with Kaffir Lime Leaf “Gastrique”

SAFFRON BRAISED GLOBE ARTICHOKES
*Cauliflower “Cous Cous,” Compressed Cucumbers, Garden Mint
and Wild Nasturtiums*

SLOW ROASTED GARDEN BEETS
O’Henry Peaches, Australian Black Winter Truffles and “Laitues Rouges”

CHARRED EGGPLANT POLENTA
*Soft Boiled Bantam Hen Egg, Stewed Garden Peppers, Crispy Chickpea “Panisse,”
Garden Cilantro and Moroccan Olive Purée*

SWEET ONION “AGNOLOTTI”
Cipollini Onions, Crispy Shallots, Pea Shoots and Sweet Onion Cream

BRENTWOOD CORN “RISOTTO”
Chanterelle Mushrooms, Garden Chervil and Golden Corn “Sabayon”

COMPRESSED SUMMER MELONS
*“Burrata,” Niçoise Olives, Fino Verde Basil
and Fennel “Gastrique”*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED