

tasting of vegetables | 18 September 2016

CREAM OF TOMATO SOUP Kettle Garlic "Ravioli" and Niçoise Olives

"SALADE BLANCHE" Schmitt Family Farm Apples, Parsnips, Garden Celery, Frisée Lettuce and Whole Grain Mustard

GARDEN SQUASH "FRICASSÉE" Toasted Quinoa, Hadley Orchards Medjool Dates, Sicilian Pistachios, Opal Basil and Sweet Curry "Vierge"

SLOW ROASTED CAULIFLOWER Spiced Tomato Conserva, Crispy Chickpea "Panisse," Cilantro Blossoms and Charred Eggplant "Béchamel"

SOFT BOILED BANTAM HEN EGG La Ratte Potato Purée, "Pommes Maxim's," Lobster Mushrooms and "Crème de Champignons"

BROCCOLI "AGNOLOTTI" Crispy Garden Kale, "Parmigian0-Reggiano" and Toasted English Walnuts

> "CAVE AGED COMTÉ" Toasted Brioche "Pain Perdu," Sweet Onion Custard and Preserved Black Winter Truffle "Coulis"

> > "BLEU D'AUVERGNE" Sungold Tomatoes, Brokaw Avocado and Young Fennel "Gastrique"

ASSORTMENT OF DESSERTS Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED