



tasting of vegetables | 8 October 2016

CREAM OF BUTTERNUT SQUASH SOUP
Garden Sage "Custard" and Toasted Pumpkin Seeds

GARDEN RADISH SALAD
*Grapefruit "Suprêmes," Brokaw Avocado, Straus Yogurt
and Garden Cilantro*

CHARCOAL GRILLED MATSUTAKE MUSHROOMS
with a Ragoût of Toasted Quinoa and Cauliflower "Béchamel"

BUTTER ROASTED GERMAN BUTTERBALL POTATOES
*Walla Walla Onions "à la Française," Romaine Lettuce
and Black Winter Truffle Purée*

GARDEN HONEY LACQUERED PARSNIP
*"Quatre Épice," Demi-Sec Grapes, Shasky Farms Red Walnuts
and Watercress Salad*

CHESTNUT "AGNOLOTTI"
*Garden Turnips, Brussel Sprout Leaves, Toasted Oats
and Brown Butter Emulsion*

SPRING BROOK FARM "ASHBROOK"
*Spice Poached Schmitt Family Farm Pears, Belgian Endive
and Riesling "Gelée"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED