

TASTING OF VEGETABLES | 25 NOVEMBER 2016

### GARDEN SUNCHOKE "VELOUTÉ"

Brown Butter Toasted Sunflower Seeds and Sunflower Sprouts

## "SALADE VERTE"

Brokaw Avocado "Mosaic," Preserved Green Tomatoes, Garden Cucumbers and Romaine Lettuce

SALT BAKED GARDEN CELERY ROOT with Walla Walla Onions "à la Française," Black Winter Truffles and Celery Root Emulsion

## GARDEN BROCCOLI AND BARLEY "PORRIDGE"

Soft Boiled Bantam Hen Egg and Roasted Garden Cabbage

## CHESTNUT "AGNOLOTTI"

Crispy Oats and Garden Rosemary Blossoms

### HAND CUT "TAGLIATELLE"

 $with \ Shaved \ White \ Truffles \ from \ Alba$ (175.00 supplement)

## "NAVARIN DE LÉGUMES DE JARDIN"

"Gnocchi à la Parisienne," Chantenay Carrots, Winter Radishes, Garden Turnips and Red Wine-Mushroom "Bouillon"

"BLEU D' AUVERGNE"
Hadley Orchards Medjool Date "Pudding," Pearson Farm Pecans and Ruby Beet "Mostarda"

# GLAZED SATSUMA "SUPRÊMES"

Soft Tofu Purée, Garden Chervil and Young Fennel "Gastrique"

# ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED