



TASTING OF VEGETABLES
03.29.2026

“OYSTERS AND PEARLS”

*Vidalia Onion-Tapioca “Ragoût,” Poached Oyster Mushrooms
and Quinoa “Caviar”*



“WALDORF SALAD”

*Wilted Caraflex Cabbage, Compressed Granny Smith Sour Apple,
Garden Cutting Celery and “Gorgonzola Dressing”*



HOLLAND WHITE ASPARAGUS “TARTELETTE”

*Melted King Richard Leeks, Cured Garden Radishes, Navel Orange “Pâte de Fruit”
and Miner’s Lettuce*



BUTTON MUSHROOM “FARCI”

*Garden Watercress “Coulis,” Forest Mushroom “Duxelles,” Mustard Blossom
and “Olio Santo”*



“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter



“SOUR CREAM AND ONION”

*Spring Onion “Beignet,” Caramelized Onion “Marmalade” and “Sauce Soubise”
or*

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Shaved Perigord Black Winter Truffles
(160.00 supplement)*



“BROCCOLI AND CHEDDAR”

*Garden Broccoli “Meatloaf,” “Pommes Purée,” Pickled Cauliflowers
and Smoked Cabot Cheddar Cheese Emulsion*



WHIPPED “BRILLAT-SAVARIN” TRIPLE CRÈME BRIE CHEESE

*Anjou Pear “Mousseline,” Salt and Pepper “Funnel Cake”
and Wild Oxalis*



BLOOD ORANGE “GELÉE”

Marzipan Sponge and Cardamom Cream



APTOS FARM KIWI POPSICLE

White Chocolate Dip and Kiwi “Compote”



46% BAHIBE CHOCOLATE TART

Jacobsen Orchard Kumquat “Marmalade” and Chocolate “Sucreé”



“MIGNARDISES”