



TASTING OF VEGETABLES
07.11.2026

“Oysters and Pearls”

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



K&J Orchards Yellow Nectarine Salad

Pickled Garden Cucumbers, Escarole Heart, Whipped Burrata Cheese
and Toasted White Sesame Dressing



Charred Baby Corn “Tostada”

Brokaw Avocado “Crema,” Cured Garden Radishes, Australian Finger Limes
and Guajillo Pepper “Béchamel”



Garden New Crop Potato “Tartelette”

“Pommes Écrasées,” Sunny Side Up Quail Egg and Yukon Gold Potato-Cashew “Mousseline”



“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter



Garden Swiss Chard “Fagottini”

Marinated Sungold Tomato, Alyssum Blossoms and Sheep’s Milk Emulsion
or

“Mac and Cheese”

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



Garden “Byaldi en Croûte”

Garden Italian Eggplant “Tapenade,” Fragrant Basils and “Sauce Piperade”



Aged Cabot Cheddar “Mousse”

Caramelized Onion “Purée” and Garden Flower “Tuile”



Jacobsen Orchards Mariposa Plum

Candied Walnuts and “White Verjus Sabayon”



“Bramble”

Trefethen Blackberries and London Dry Gin Foam



K+M 70% Peruvian Chocolate “Flan”

Cocoa Nib “Chantilly” and Chocolate Caramel



“Mignardises”