



TASTING OF VEGETABLES
08.20.2026

“Oysters and Pearls”

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

Garden Cherry Tomato Salad

Sweet Almond “Pudding,” K&J Orchards Black Kat Plum “Raisins,” Garden Shiso Leaves
and Chilled Tomato Vine “Consommé”

Medley of Summer Melons

Cured Garden Gimlet Cucumbers, Australian Finger Limes
and Virginia Peanut “Tuile”

Garden Summer Pole Bean “Barquette”

Caramelized Onion “Compote,” Pickled Garden Elephant Garlic
and Garden Carmen Pepper “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Garden Italian Eggplant “Lasagna”

Burrata Cheese “Alfredo” and Garden Sylvestra Arugula “Pistou”
or

“Mac and Cheese”

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

Jacobsen Orchards Zephyr Squash Blossom “Farcie”

Buttermilk Fried Hen of the Woods Mushroom, Napa Cabbage “Slaw,” Charred Garden Baby Corn
and Whole Grain Mustard Sauce

Goot Essa Marn Vom Berge Cheese

Hosoi Asian Pear “Marmalade” and English Walnut “Mousse”

“Peach Cobbler”

Roasted K&J Orchards O’Henry Peaches and Toasted Oat “Crema”

Cultured Butter Ice Cream

Fermented Butterscotch Sauce and “Pain de Campagne Crisps”

40% Jivara Chocolate “Charlotte”

Ecuador Coffee Bean “Anglaise” and Cocoa “Biscuit Cuillère”

“Mignardises”

