



TASTING OF VEGETABLES
09.03.2026

“Oysters and Pearls”

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

Garden Heirloom Tomato Salad

Whipped Kendall Farms “Crème Fraîche,” Cured Garden Cucumbers
and Everything Bagel “Tuile”

Nantes Carrot “Tartelette”

Vidalia Onion “Relish,” Garden Sylvetta Arugula and Spearmint “Vierge”

Garden Summer Squash “en Escabeche”

Charred Poblano Pepper “Panisse,” Preserved Meyer Lemon, Cilantro Shoots
and Rumi Saffron Glaze

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Garden King Richard Leeks “Raviolo”

Wilted Arrowleaf Spinach and Fontina Emulsion

or

“Mac and Cheese”

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

Wild Oregon Chanterelle Mushroom “Pithivier”

Yukon Gold Potato “Confit,” Sunny Side Up Quail Egg
and “Crème de Champignons”

Crispy Von Trapp Farmstead Mad River Blue Cheese

K&J Orchards Hawaiian Apple “Terrine,” Toasted English Walnut
and Wildflower Honey “Gel”

K&J Orchards Anisse Poached Bartlett Pear

Buckwheat “Sablé” and Poire Williams Shaved Ice

Garden Melon Sorbet

with “Jacobsen’s Orchards Lemon Verbena Jus”

K+M Chocolate-Caramel “Chouquette”

Roasted Macadamia “Anglaise” and Dark Chocolate “Croquant”

“Mignardises”

