



CELEBRATION OF BLACK TRUFFLES AND VEGETABLES

TASTING OF VEGETABLES
09.26.2026

Chilled Lettuce “Vichyrsoisse”
Creamed Parsnip “Purée” and Crispy “Lavash”

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

Hen Egg Custard
with Périgord Truffle Butter

Garden Kabocha Pumpkin Salad
Compressed Bitter Chicories, Pomegranate Seeds, Barrel Aged Maple “Vinaigrette”
and Black Winter Truffle “Confit”

Nantes Carrot “Tartelette”
Vidalia Onion “Relish,” Garden Sylvetta Arugula
and Black Winter Truffle “Gastrique”

Black Winter Truffle “Agnolotti”
with Black Winter Truffle “Consommé”

Garden Summer Squash “en Escabèche”
Charred Poblano Pepper “Panisse,” Preserved Meyer Lemon, Cilantro Shoots
and Rumi Saffron Glaze

Wild Oregon Chanterelle Mushroom “Pithivier”
Yukon Gold Potato “Confit,” Sunny Side Up Quail Egg
and Black Winter Truffle “Confit”

Cave Aged Comté
Poached Jacobsen Orchards Quince, Toasted Sicilian Pistachio
and Buckwheat “Crisps”

Jacobsen Orchards Fig Medley
Fig Leaf “Bavarois” and Brown Sugar “Tuile”

Roasted Cinnamon-Cardamom Ice Cream
with Black Winter Truffle Bread “Pudding”

K+M 70% Chocolate “Truffle”
Bitter Caramel “Crèmeux” and Cocoa “Anglaise”

“Mignardises”

