



TASTING OF VEGETABLES
09.28.2026

“Oysters and Pearls”

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

Salt Baked Ruby Beet Salad

English Walnut “Tapenade,” Candied Golden Beets, Tender Garden Herbs
and Feta Cheese “Mousseline”

Brussels Sprouts “Toast”

Meyer Lemon “Marmalade,” Pickled White Pearl Onions, “Pain Perdu”
and Crispy Spanish Capers

Garden Red Kuri Squash “Malai Kofta”

Applewood Smoked “Crème Fraîche,” Pomegranate Seeds and Garden Cilantro Shoots

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

White Belgium Endive “Tarte Tatin”

Fennel “Compote,” Garden Mustard Frills and Navel Orange Reduction
or

“Mac and Cheese”

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

Garden Cauliflower “Schnitzel”

Broccoli “Confetti,” Pickled Cauliflowers and “Beurre de Choucrouste”

Gruyère Cheese “Terrine”

Toasted Hazelnut “Tuile” and Poached Garden Quince

K&J Orchards Anise Poached Bartlett Pear

Buckwheat “Sablé” and Poire Williams Shaved Ice

Garden Melon Sorbet

with “Jacobsen Orchards Lemon Verbena Jus”

K+M Chocolate-Caramel “Chouquette”

Roasted Macadamia Nut “Anglaise” and Dark Chocolate “Croquant”

“Mignardises”

