



TASTING OF VEGETABLES  
10.05.2026

“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 SPROUT “TOAST”

*Meyer Lemon “Marmalade,” 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 Choucroute”*



“GRUYÈRE D’ALPAGE CHENAU”

*Toasted Hazelnut “Tuile” and Poached Garden Quince*



K&J ORCHARDS GRANNY SMITH “APPLE PIE”

*“Pain d’Épices” and Madagascan Vanilla “Crema”*



“S’MORES”

*Graham Cracker Ice Cream and 55% Équatoriale Chocolate “Ganache”*



K+M CHOCOLATE “TWINKIE”

*Peruvian Chocolate “Diplomat” and Cocoa “Anglaise”*



“MIGNARDISES”

