



TASTING OF VEGETABLES
10.20.2026

“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*



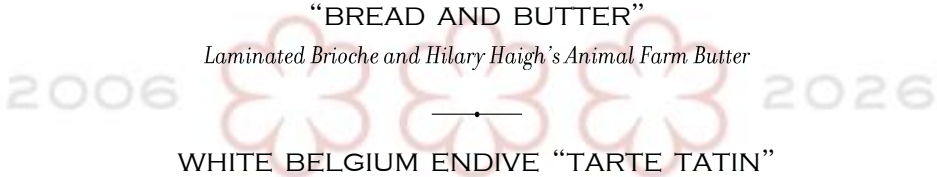
GARDEN RED KURI SQUASH “MALAI KOFTA”

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 Choucrouste”



JUMI SCHLOSSBERGER ALT CHEESE

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”

