



TASTING OF VEGETABLES
11.13.2025

“Oysters and Pearls”

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



Compressed Garden Persimmon Salad

Whipped Cottage Cheese, Battera Kombu Granola, Puffed Garden Sorghum
and Barrel Aged Maple Vinegar



Toasted Hazelnut “Tartelette”

Candied Celery Root, Charred Bitter Chicories and Madeira “Gelée”



Garden Swiss Chard “Fritter”

Garden Kale “Coleslaw” and Schmitt Family Apple Cider “BBQ Sauce”



“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter



Garden Caraflex Cabbage Spanish Omelette

Hakurei Turnip “Pico de Gallo,” Mustard Frills and Preserved Horseradish “Béchamel”
or

Hand Cut “Tagliolini”

Aged “Parmigiano Reggiano” and Shaved White Truffle from Alba
(220.00 supplement)



Garden Acorn Squash “Confit”

Caramelized Parsnip “Croquette,” Toasted Pepitas and Young Ginger-Lemongrass “Pistou”



Andante Dairy Fresh Goat Cheese “Mousse”

Arrowleaf Spinach “Crêpe” and Forest Mushroom “Duxelles”



“Far Breton”

Armagnac Canned Brooks Cherries and Buckwheat “Tuile”



Garden Honey Ice Cream

Bees Wax Crumble and Fermented Honey



Warm Kidavoa Chocolate “Fondant”

Roasted Banana “Compote” and Rich Cocoa Sauce



“Mignardises”