



HAPPY NEW YEAR 2026

TASTING OF VEGETABLES
12.31.2025

GARDEN CELERY ROOT SOUP

Brown Butter “Tuile” and Grated White Truffle from Alba



“OYSTERS AND PEARLS”

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



HEN EGG CUSTARD

with White Truffle Butter



GARDEN SUNCHOKES “ROYALE”

*Compressed Hakurei Turnips, Garden Korean Mu, Crystal Lettuces,
Caramelized Sunchoke-Madeira “Consommé” and Grated Périgord Black Winter Truffles*



CRISPY GARDEN BEAUREGARD SWEET POTATO

Black Elephant Garlic “Coulis,” Charred Garden Lacinato Kale and Sweet Yogurt Dressing



WHITE TRUFFLE LASAGNA

Aged Parmesan “Mousseline” and Shaved White Truffle from Alba



GARDEN RUBY BEET “PIEROGI”

*Roasted Garden Red Cabbage “Sauerkraut,” Borscht Emulsion
and Périgord Black Winter Truffles “Confit”*



SMOKED GARDEN MOKUM CARROTS “PRESSÉ”

Spiced Parsnip “Purée,” Nasturtium Shoots and Sweet Carrot Sauce



ANDANTE DIARY BALLAD CHEESE

Sour “Apple Pie,” Toasted Pearson Farms Pecan and Garden Oxalis



“OUT WITH A BANG”

55% Bitter Cocoa “Mousse,” Rich “Sacher” Sponge and Lychee Sorbet



“MIGNARDISES”

SENSE OF URGENCY