



CELEBRATION OF VEGETABLES AND BLACK TRUFFLES
03.21.2025

ROASTED CAULIFLOWER “VELOUTÉ”
Garden Cauliflower “Confetti” and Black Winter Truffle “Coulis”

“OYSTERS AND PEARLS”
*Creamed Vidalia Onion-Tapioca “Ragoût,” Poached Oyster Mushrooms,
Quinoa “Caviar” and Chive Butter*

HEN EGG CUSTARD
Bantam Hen Egg “Terrine” and Black Winter Truffle Butter

GRILLED GARDEN RADICCHIO SALAD
*Satsuma Mandarin “Suprême,” Fermented Hourani Wheat “Crouton”
and Black Winter Truffle “Vinaigrette”*

GARDEN TURNIP “DUMPLINGS”
Turnip Top Relish, Pickled Kohlrabi and Black Sesame Seed Dressing

KING RICHARD LEEK “TARTE TATIN”
Melted Leeks and Shaved Black Winter Truffle from Périgord

SHAVE

“PEA AND CARROT OMELETTE”
*Creamed Black Trumpet Mushrooms, Sweet English Peas, Nantes Carrots, Forest Mushroom “à la Grecque”
and Grated Black Winter Truffles from Périgord*

“ENGLISH BREAKFAST”
*“Boudin Noir,” Rancho Gordo Piquito Beans, “Hash Browns,”
Sunny Side Up Quail Egg, “Sauce Bordelaise” and Shaved Black Winter Truffles from Périgord*

SHAVE

BREAD

“BEGGAR’S PURSE”
Baked Andante Dairy Goat Cheese and Red Garnet Yam “Tapenade”

RED RHUBARB “TERRINE”
Buttermilk “Namelaka” and “Biscuit Cuillère”

K+M CHOCOLATE “TRUFFLE”
Almond Sponge and Cocoa Nib Ice Cream

“MIGNARDISES”