



TASTING OF VEGETABLES  
03.24.2025

“OYSTERS AND PEARLS”

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

GRILLED GARDEN RADICCHIO SALAD

*Satsuma Mandarin “Suprême,” Fermented Hourani Wheat “Crouton”  
and Navel Orange “Beurre Blanc”*

HAWAIIAN HEART OF PEACH PALM TARTARE

*Bantam Hen Egg Yolk “Purée,” Crispy Spanish Caper and “Béarnaise Gastrique”*

GARDEN TURNIP “DUMPLINGS”

*Turnip Top Relish, Pickled Kohlrabi and Black Sesame Seed Dressing*

“BREAD AND BUTTER”

*Bitter Cocoa Parker House Roll and Hilary Haigh’s Animal Farm Butter*

“PEA AND CARROT OMELETTE”

*Creamed Black Trumpet Mushrooms, Sweet English Peas  
and Ginger Scented Carrot “Mousseline”*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmesan “Mousseline” and Shaved Périgord Black Winter Truffles  
( 160.00 supplement )*

“ENGLISH BREAKFAST”

*“Boudin Noir,” Rancho Gordo Piquito Beans, “Hash Browns,”  
Sunny Side Up Quail Egg and “Sauce Bordelaise”*

“BEGGAR’S PURSE”

*Baked Andante Dairy Goat Cheese and Garden Georgia Candy Roaster Squash “Tapenade”*

CARDAMOM ROASTED PINEAPPLE

*with Young Coconut “Mousse”*

DURHAMS PECAN ICE CREAM

*Brown Sugar Crumble and Pecan Praline*

K+M “MILLIONAIRE SHORTBREAD”

*Rich Cocoa Sponge and Caramel Extract*

“MIGNARDISES”



SENSE OF URGENCY

