



TASTING OF VEGETABLES
04.12.2025

“OYSTERS AND PEARLS”

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



PRESERVED GARDEN WINTER CITRUS “TARTARE”

*Caramelized Fennel Bulbs, Cashew-Navel Orange “Gelée”
and Toasted Seed “Tuile”*



“PEA AND CARROT CHAAT”

*Rumi Saffron “Puri,” Garden Succulents, Spearmint Infused Oil
and Sweet Carrot-Tamarind “Vinaigrette”*



GARDEN SPRING ONION “FARCI”

Cured Garden Turnips, Scallion Salad and Beech Mushroom “Bouillon”



“BREAD AND BUTTER”

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



SWEETHEART FARM WHITE ASPARAGUS “TARTLETTE”

*Herb Roasted Morel Mushrooms, Pickled Wild Ramps
and Preserved White Asparagus Emulsion*

or

“MAC AND CHEESE”

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



“CORDON BLEU”

“Haricots Verts Bundle,” “Pommes Purée” and “Dijonnaise Mousseline”



ANDANTE DAIRY FRESH GOAT CHEESE “PUDDING”

Crispy “Funnel Cake” and Green Strawberry “Compote”



BANANA AND LIME “BAISER”

Banana “Chantilly” and Peanut “Joconde”



“SPRING BLOSSOM”

Garden Cherry Blossom Sorbet and Blossom “Whip”



“GÂTEAU CONCORDE”

K+M Chocolate “Mousse” and Pistachio “Anglaise”



“MIGNARDISES”