



TASTING OF VEGETABLES
05.23.2025

“OYSTERS AND PEARLS”

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



SACRAMENTO DELTA GREEN ASPARAGUS “TERRINE”

*Cashew-Citrus “Pudding,” Compressed Frisée, Toasted Garlic “Melba”
and Sour Apple “Vierge”*



“CHIPS AND SALSA”

*Young Nopales “Pico de Gallo,” Whipped Cotija Cheese, Coachella Valley Yellow Corn “Masa”
and Garden Cilantro Shoots*



GARDEN TENDER HERB “TOFU”

“Crackling Spinach,” Toasted Black Sesame Seeds and Arrowleaf Spinach “Coulis”



“BREAD AND BUTTER”

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



JACOBSEN ORCHARDS FAVA BEAN “RAVIOLO”

*Bantam Hen Egg Yolk “Jam,” Jacobsen Orchards Fava Tendrils and Sweet Carrot Reduction
or*

“MAC AND CHEESE”

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



“DÉGUSTATION” OF FOREST MUSHROOMS

*Grilled Mount Shasta Porcini Mushroom, Wild Morel “Farci,” Chanterelle Mushroom “Barbajuan”
and “Sauce Vin Jaune”*



ANDANTE DAIRY FRESH GOAT CHEESE “PUDDING”

Crispy “Funnel Cake” and Green Strawberry “Compote”



STRAWBERRY ICE CREAM SWIRL

with Fresh “Mara des Bois” Strawberries



RED RHUBARB “CONSOMMÉ”

Rich Milk “Riz au Lait” and Rhubarb Marmalade



RICH COCOA NIB CUSTARD

Bitter Almond Crunchy and Chocolate Diplomat



“MIGNARDISES”