



TASTING OF VEGETABLES
06.23.2025

“OYSTERS AND PEARLS”

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



GARDEN MOKUM CARROT SALAD

*Toasted Almond “Pudding,” Garden Romano Beans, Preserved Kumquats
and Wild Oxalis*



GARDEN SUMMER SQUASH “CHIP AND DIP”

*Grilled “Zucchini Bread,” Patty Pan Squash, Gold Bar “Baba Ghanoush”
and Squash Blossom “Crisp”*



CRISPY HAKUREI TURNIP “CAKE”

Preserved Garden Garlic Scapes and Pickled Wild Ramp “Vierge”



“BREAD AND BUTTER”

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



BRENTWOOD YELLOW CORN “RAVIOLI”

*Puffed Sorghum, Corn “Chicharrónes” and “Salsa Macha”
or*

“MAC AND CHEESE”

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



“EGGPLANT PARMESAN”

Garden Eggplant “Pithivier,” Opal Basil and “Sauce Tomate”



ANDANTE DAIRY FRESH GOAT CHEESE

Compressed Garden Cucumbers, Sake “Tuile” and Spearmint “Gelée”



K&J ORCHARDS BROOKS CHERRIES

Kirsch “Mousse” and Raspberry Veil



“FLAN” ICE CREAM

with Caramel Crunch



K+M CHOCOLATE “MILLE-FEUILLE”

Chocolate “Ganache” and Rich Cocoa Sponge



“MIGNARDISES”