



TASTING OF VEGETABLES
08.02.2025

“OYSTERS AND PEARLS”

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



GARDEN SUMMER MELON SALAD

Pickled Garden Cucumbers, Australian Finger Lime and Crispy Chickpea “Ghevar”



“CHIP AND DIP”

Moroccan Olive “Toast,” Fragrant Basils and Garden Heirloom Tomato “Puttanesca”



BRAISED GARDEN JAPANESE EGGPLANT

Whipped Kendall Farms “Crème Fraîche,” Preserved Horseradish, Garden Shiso Leaves
and Barrel Aged Tamari “Vinaigrette”



“BREAD AND BUTTER”

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



“CASSOULET” OF SUMMER POLE BEANS

Marsh Hen Mills Polenta “Cake,” Rancho Gordo Piquito Beans, Garden Succulents
and Brentwood Yellow Corn

or

HAND CUT “TAGLIOLINI”

Aged “Parmigiano Reggiano” and Shaved Australian Black Winter Truffles
(160.00 supplement)



GARDEN SQUASH “SCHNITZEL”

Young Squash Blossom “Spätzle,” Crushed Spanish Capers, Marinated Garden Cabbages
and “Beurre de Choucroute”



ANDANTE DAIRY FRESH GOAT CHEESE “PARFAIT”

Ruby Beet “Purée,” Garden Blueberry “Compote” and Toasted Oat Crumbles



JACOBSEN ORCHARDS MIRABELLES

Honey Crème Fraîche and “Pâté Sucrée”



“BRAMBLE”

Garden Blackberries and Bombay Gin Whip



PEANUT BUTTER BROWNIE

Salted Peanut “Nougatine” and Bitter Cocoa Sauce



“MIGNARDISES”