



TASTING OF VEGETABLES 12

Hass Avocado Sorbet

ajo blanco lemon confit, marcona almonds and nasturtium capers

Pearl Barley And Porcini Mushroom "Potage"

creme fraiche "royale, " brioche croutons and celery branch "ribbons"

Red Wine Braised Heirloom Onions

arrowleaf spinach, broccolini, cauliflower, meyer lemon and preserved horseradish

Ronde De Nice En Persillade

cerignola olives, sungold tomatoes, purslane and sunchoke puree

Artichaut Farci A La Nicoise

san marzano tomato marmalade, parsley shoots and olive oil emulsion

"Shirred" Hen Egg

bremtwood corn, "ragout", caramelized okra, and garden dill mousseline

Green Market Bean "Cassoulet"

genovese basil "dumplings, " vine ripe tomatoes, crispy parmesan and ny ons olive oil eulsion

Champlain Valleys "Triple Cream"

walnu t "clafoutis, " preserved black raspberries and roasted beet marmalade

Meadowcreek Dairys "Mountaineer"

caraway scented "spatzle, "pickled heirloom carrots, savoy cabbage puree and whole grain mustard

Gooseberry "Fool"

greel yogurt "panna cotta", chamomile "cordial, " cornbread and gooseberry sorbet

Apricot Rice Pudding

poached swiss meringue with apricot pearls and lemon black pepper ice cream

"Cherry Cola"

with potato chips

CHEFS TASTING MENU 12

"Oysters And Pearls"

"sabayon" of pearl tapioca with island creek oysters and sterling white sturgeon caviar

Tsar Imperial Osetra Caviar

vichyssoise d'oseille, egg yolk confit, red radishes and yukon gold potato croutons

Hawaiian Hearts Of Peach Palm And Panna Cotta

hass avocado, picquillo peppers, celery ribbons, piccolo basil and yellow pepper vierge

"Terrine" Of Huson Valley Moulard Duck Foie Gras

peach "pate de fruits, "walnut coulis, red onion rings, toasted oats and telli cherry peppercorn "aigre-doux"

Herb Roasted Atlantic Halibut

crcked bulger wheat parsley salad, shaved fennel, picholine olives, and heriloom tomato vinaigrette

Macroni And Cheese

butter poached nova scotia lobster, parmeasan crisp, creamy lobster broth and mascarpone enriched orzo

Libert Farms Pekin Duck Rillettes

bing cherries, garden state sweet corn, purslane seasoned with applewood smoked foie grass

Elysian Fields Farms Lamb Rib-eye "en Persillade"

greenmarket eggplant, turkish fish, cauliflower puree, and charred shishito pepper dressing

Fondue Of Cabot Creamery's "clothbound Cheddar"

broccoli gratin, candied pine nuts and lemon - mustard "condiment"

Sake Soda

green tea ice cream

Strawberry "Tea"

mint "genoise, " rooibos "bavarois, " whipped birch syrup and strawberry sorbet

"Gateau Marjolaine De Fernand Point"

"glace vanille-chocolate"

SALON MENU 8

Hawaiian Hearts Of Peach Palm And Panna Cotta

\$28.00

hass avocado, picquillo peppers, celery ribbons, piccolo basil and yellow pepper vierge

Green Market Bean "Cassoulet"

\$30.00

genovese basil "dumplings, " vine ripe tomatoes, crispy parmesan and ny ons olive oil eulsion

"Terrine" Of Huson Valley Moulard Duck Foie Gras

\$40.00

peach "pate de fruits, " walnut coulis, red onion rings, toasted oats and telli cherry peppercorn "aigre-doux"

Tsar Imperial Osetra Caviar

\$125.00

wild king salmon "gravlax, " hard boiled squire hill farms hen egg, cucumber blossoms, russet potato latke and dill pollen

Herb Roasted Atlantic Halibut

\$34.00

crcked bulger wheat parsley salad, shaved fennel, picholine olives, and heriloom tomato vinaigrette

Snake River Farm Pork Jowl

\$40.00

bing cherries, garden state sweet corn and purslane seasoned with applewood smoked foie gras

Macroni And Cheese

\$36.00

butter poached nova scotia lobster, parmeasan crisp, creamy lobster broth and mascarpone enriched orzo

Elysian Fields Farms Lamb Rib-eye "en Persillade"

\$46.00

greenmarket eggplant, turkish fish, cauliflower puree, and charred shishito pepper dressing
