



HAPPY INDEPENDENCE DAY!

TASTING OF VEGETABLES  
07.04.2024

CHILLED SUMMER MELON SOUP

“OYSTERS AND PEARLS”

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

HEN EGG CUSTARD

with Black Winter Truffle Butter

“SALADE VERTE”

Hawaiian Heart of Peach Palm, Brokaw Avocado Mousse, Green Tomatoes,  
Compressed Cucumbers and Garden Mint “Gastrique”

CRACKED HOURANI WHEAT “TABBOULEH”

Garden Radishes, Summer Squash, Garden Succulents  
and Black Olive Infused Yogurt

RANCHO GORDO PINQUITO BEAN “HUMMUS”

Crispy Piquito Bean “Falafel,” Preserved Wild Ramps, Young Garden Turnips  
and Garden Carrot-Cumin Dressing

BLACK TRUFFLE “AGNOLOTTI”

Aged Parmesan Mousseline and Shaved Australian Black Winter Truffles

GARDEN SPINACH OMELETTE

Wilted Arrowleaf Spinach, Crispy Cipollini Onion, Garden Spinach Salad  
and Vidalia Onion Cream

MOUNT SHASTA PORCINI MUSHROOM “CUTLET”

Porcini Mushroom “Tapenade,” Kettle Garlic Confit, Broccoli “Confetti”  
and Red Wine-Thyme “Gravy”

“GOUGÈRE”

Cave Aged “Comté” and Black Winter Truffle “Fondue”

“RED, WHITE AND BLUEBERRIES”

Poached Meringue, Vanilla Bean “Anglaise,” Blueberry Compote  
and Garden Strawberries

K+M PERUVIAN CHOCOLATE “TORTE”

Piedmont Hazelnut Praline and “Dulce de Leche”

“MIGNARDISES”

