



HAPPY INDEPENDENCE DAY!

CHEF'S TASTING MENU
07.04.2024

CHILLED SUMMER MELON SOUP

“OYSTERS AND PEARLS”

“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar

HEN EGG GUSTARD

with a Ragoût of Périgord Truffles

“SALADE VERTE”

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

“WING X WING”

Atlantic Skate Wing Stuffed with Chicken Wing Confit, Creamed Lentils, Garden Onions
and Whole Grain Mustard Emulsion

“PEAS AND CARROTS”

Sweet Butter Poached Nova Scotia Lobster, Garden Pea Shoots and Sweet Carrot Butter

BLACK TRUFFLE “AGNOLOTTI”

Aged Parmesan Mousseline and Shaved Australian Black Winter Truffles

WHOLE ROASTED LIBERTY FARMS PEKIN DUCK

Braised Leg “Beignet,” Poached Brooks Cherries, Young Garden Turnips
and “Sauce au Poivre”

“BACKYARD BBQ”

Charcoal Grilled Snake River Farms “Calotte de Bœuf,” Baked Piquito Beans, Garden Cabbage “Coleslaw,”
Charred Jalapeño Cornbread and Tennessee “BBQ” Jus

“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”

