HAPPY BIRTHDAY RAJ

TASTING OF VEGETABLES | 30 JUNE 2016

K&J ORCHARDS NECTARINE “GAZPACHO”
Persian Lime “Gelée,” Pickled Red Onions and Cilantro

GARDEN CUCUMBER SALAD
Hard Boiled Bantam Hen Egg, Bronze Fennel and Dill Infused Crème Fraîche

CHARCOAL GRILLED LOBSTER MUSHROOMS
Brentwood Corn Salad, Garden Celery and Arrowleaf Spinach

“GREEN BEAN CASSEROLE”
Garden Beans, Cauliflower “Velouté,” Crispy Shallots and Australian Black Winter Truffle

SLOW ROASTED AVOCADO SQUASH
Squash Blossom “Porridge,” Cerignola Olives and Ramp Top “Beignet”

“MINESTRONE”
Charred Eggplant “Agnolotti,” Pinquito Beans, Sungold Tomatoes, Garden Basil and Roasted Tomato Butter

HAND CUT “TAGLIATELLE”
with Shaved Australian Black Winter Truffle (125.00 supplement)

“BLEU D’AUVERGNE”
Stone Fruit Jam, Toasted Oats, Pearson Farm Pecans and Whipped Garden Honey

WILD BLACKBERRIES
Salted “Flap Jack” with Maple Rosemary Purée

TOASTED OAT ICE CREAM
with Dried Milk

CHOCOLATE “MARQUISE”
French Laundry Garden Honey with Coffee Crumble and Lime Confit

PRIX FIXE 310.00 | SERVICE INCLUDED