



## Chef's Counter Tasting Menu

March 10, 2017

~Amuse~

Seasonal Vegetable Tasting:  
Asparagus Terrine, Chevre, Quinoa  
Spicy Pickled Corn, Whipped Feta  
Charred Carrot, Spring Pea Vinaigrette  
Pickled Beech Mushroom, Pesto  
Hummus, Crisp Chickpea

~Cold Seafood~

Oyster-Raw: Pickled Pepper, Black Pepper Mignonette  
Oyster-Fried: Sofrito & Lemon Aioli

~Cold Meat~

Beef Tartar, Potato Gaufrette, K2 Sauce

~Hot App~

Sweetbread Schnitzle, Spaetzle,  
Caraway Cabbage, Buerre Noisette

~Pasta~

Cappellini, Chicken Sausage,  
Lemon, Caper, Breadcrumbs

~Fish~

Grouper, Spaghetti Squash, Tomato Curry, Cashew

~Meat~

Beef, Celery Root, Miso Mushroom, Red Wine

~Pre-Dessert~

Grapefruit Sorbet, Meringue

~Dessert~

Maple-Oat Cake, Pecan Struesel, Sweet Potato  
Ice Cream, Golden Raisin Caramel