

“OYSTERS AND PEARLS”

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

HAWAIIAN HEARTS OF PEACH PALM “TARTARE”

Sweet Corn Chicharrón, Cured Cucumbers, Sunflower Sprouts and Golden Pineapple  
Gastrique

ROASTED PARSNIP “HUMMUS”

Chickpea “Falafel,” Garden Broccoli, Spanish Capers and Inyoni Farm Mustard  
Blossoms

SOFT BOILED RHODE ISLAND RED HEN EGG

Whole Wheat Toast, Green Asparagus Tapenade, Tomato Confit and Béarnaise  
Mousseline

“BREAD AND BUTTER”

Bitter Cocoa Laminated Brioche and Inyoni Farm Butter

GARDEN SWISS CHARD “MALFATTI”

Braised Chard Ribs, Smoked Sweet Potato Mousseline and Toasted Curry Infused Olive  
Oil or

“CARNAROLI RISOTTO BIOLOGICO”

Organic Acquerello Rice, Root Vegetable Cream and Shaved Black Winter Truffles

“MEATLOAF AND MASHED POTATOES”

Forest Mushroom “Meatloaf,” La Ratte Potato Purée, Braised Garden Celery and Whole  
Grain Mustard “Gravy”

“GOUGÈRE”

Andante Dairy “Etude” and Black Winter Truffle “Fondue”

“Celeriac Volute”

Dehydrated Fiji Apple

ASSORTMENT OF DESSERTS Fruit, Ice Cream, Chocolate and Candies