

June 28-29, 2010

Amuse bouche:

Wild mushroom royale
foie gras and parmesan espuma

1st Course:

Spicy Maine lobster salad
marinated summer melon, pink peppercorn/cilantro condiment

2nd Course:

Grilled asparagus and morel risotto
mascarpone, Meyer lemon emulsion

3rd Course:

Roasted Chatham Cod
potato brandade, brown butter, tomato confit and fried caper

4th Course:

Milk-fed veal loin
carrot/cumin puree, fava, chanterelle and kumquat marmalade

Dessert:

Bing cherry “clafoutis”
cherry/mint shooter and pistachio ice cream

48 nights