***Welcome to Chefs’ Table***

***Saturday, April 10th, 2021***

***Well Hello…..***

Imperial Caviar

Avocado Terrine, Cured Ahi Tuna, Crème Fraiche and Spiced Poppadum

***Try These…..***

“Lamb Gyro”

Tartar, Flavors of Tatziki and Crisp Pita

+

Cucumber Gazpacho

+

“Chicken Fried” Alaskan King Crab with Yuzu Koshu Aioli

+

Torchon of Foie Gras, Spring Strawberries and Banana-5 Spice Cornbread

***Followed By…..***

New Gate Farms “Hot and Cold” Asparagus

Orange, Crispy Parmesan, Hemlock Hills Farm Hen Egg, Vinaigrette and Nutmeg Hollandaise

***And Then…..***

Pan Roasted Peconic Bay Scallop and Stuffed Maine Lobster Claw

Caramelized Endive, Smoked Cauliflower and Black Garlic Puree

***How About Some….***

Roasted Atlantic Halibut

Beet Dashi, Spring Baby Beets and “Jimmy Red” Corn Grits

***But Don’t Miss…..***

Tea Smoked Quail Breast

Ramp and House Made Goat Ricotta “Caramelles”

Wild Oregon Morels, Herb Brown Butter and Market Cheese

***Take a Breather…..***

Electrified Blood Orange Sorbet

***After that Some…..***

Henny Penny Farms Slow Roasted Lamb Loin

Spring Carrots Roasted in Lamb Fat, Labneh, Carrot Top “Chermoula” Peas and Preserved Lemon Lamb Jus

***“A Little Cheese with Your Wine?”…..***

Cheesy Monkey Bread. McGrath Cheese Company “Bambino” Fondue, Newsome’s Kentucky Country Ham and Spring Preserves

***Sweetness…..***

Grilled Zucchini Bread, Sweetened Ricotta Cheese, Squash Blossoms and Meyer Lemon-Lavender Ice Cream

***Last.. But Not Least…..***

Fruits from the Farmers Market

+

Chocolate Caviar and Yuzu

***To Remember Us Tomorrow…..***

Chef Juniors Blood Orange Breakfast Bread and Goat Butter