*KOCHENOUR CHEFS TABLE*

*Thursday, March 11th, 2021*

*Passed Canales gathering*

*1: Fish & Chips…heirloom potato chops, house made crème fraiche, hackleback caviar*

*2: Philly Cheesesteak…brioche toast, shaved wagyu rib eye, truffled camembert, onion confiture*

*3: Pigs in a Blanket…merguez, puff pastry, violet mustard*

*4: Latte…mushroom bisque, milk foam, rosemary biscotti tuile*

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*Amuse Bouche*

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*“Bagels & Lox” …table smoked steelhead trout mi cuit, yukon gold-leek chowder sauce, everything bagel crisp, pickled beet with horseradish crème fraiche, frisee-citrus salad, pumpernickel, smoked trout roe, lobster-tarragon mousse galantine, cauliflower emulsion, tempura romanesco*

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*“Chicken & Mushroom Pot Pie” …guinea hen pithivier, wild mushroom duxelles, black, burgundy truffle, butternut puree, salt roasted parsnip, madeira jus lie*

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*“Prime Rib au Jus” …slow roasted eye of rib, beef fat crumble, tallow confit’ed rib eye cap, red wine reduction, braised short rib stuffed Yorkshire pudding, “loaded baked potato”(smoked potato-cheddar espuma with bacon & chives), “broccoli-cheddar casserole”(broccoli terrine, broccoli puree, floret), fried bearnaise sphere, seared red pearl onion petals filled with jus*

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*S’mores…marshmallow semi-fredo, smoked milk chocolate caramel, graham cracker gelato, torched vanilla meringue, chocolate truffle beignet*