**Table 100…The Chef’s Table**

**October 7, 2020 – Basa**

**Amuse…**

*wild mushroom velouté, infused milk, truffle duxelles croustillant*

**Trout Presse…**

*smoked trout roe, jeruselum artichoke puree, compressed cucumber, creme fraiche mousse, citrus-frisee salad, brown butter emulsion, sunchoke crisp*

**Guinea Hen Pithivier…**

*pistachio, black truffle, madeira, sage, & foie gras*

*butternut squash silk & curl, mushroom wrapped asparagus, la ratte espuma*

**Colorado Lamb Rib Eye…**

*merguez lamb sausage crepinette, confit rib eye cap, braised shank stuffed fondant, carrot tart, toasted cumin-red wine reduction*

**Meyer Lemon Crème Catalana…**

*Poached compressed apple, vanilla bean-buttermilk sponge,*

*chamomile meringue*