***Welcome to the 50th Chefs’ Table***

***Saturday, September 11th 2021***

Fontina and Aged Manchego Gougeres

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Imperial Russian Caviar

Salpicon of Red King Crab, Herbed Crepe, Finger Lime Crème Fraiche, and Lavash Twists

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“The End of the Snow Hill Farms Summer Heirloom Tomatoes”

“Schnitzel” with Goat Yogurt, Avocado Terrine and Garden Herbs

+

Tomato “Crème Brulee”

Burnt Sugar, Olive, Fennel Seed, Orange, and Thai Basil

+

Clear Gazpacho

Currant Tomatoes

+

Tomato Sorbet Cones

Whipped Ricotta and Basil

-

Roasted Montauk Monkfish

Sun Sprout Farms Radishes Roasted in Goats Butter, Farmers Corn, Jimmy Nardello Peppers, Summer Truffles, Johnny Cakes and Preserved Lemon Beurre Blanc

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“Bacon and Eggs”

Crispy Hemlock Hill Farms Glazed Pork Belly, Hand Made Lamb Sausage, Sunny Quail Eggs,

 Garden Herb Chimichurri and Herbed Brioche French Toast

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Slow Smoked Breast of Palmetto Squab

Red Cabbage Marmalade, Creamed Spaghetti Squash, Roasted Snow Hill Farms Delicata Squash,

Locust Grove Grapes and Curried Squab Jus

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Cranberry Margarita Encased in Ice with Electrified Tequila-Lime Sorbet

***-***

Charcoal Grilled Snow Aged A5 Myazaki Kobe Beef Tenderloin

Caramelized New Gate Farms Cauliflower, Robuchon Potatoes, Truffle Crisp and Black Garlic Romesco Sauce

***-***

McGrath Cheese Company “Bambino”

Poached Conklin Orchards Seckel Pears, New Gate Farms Black and Red Raspberries

Wave Hill Bakery Sourdough Batard

***-***

Apple Cider “Donut”

+

Goats Milk- Chocolate & Pumpkin-Brioche Donut Holes

+

Upside Down Conklin Orchards Caramelized Apple Cake

Apple Butter Sorbet, Apple Blossoms and Caramel Popcorn Sauce

***To Remember Us Tomorrow…..***

Chef Juniors Banana Bread