

~Course One~

[bite]

burnt brussel sprout, smoked egg yolk, chipotle crema
Saget La Perrière "Marie de Beauregard" Vouvray, Loire Valley 2015

~Course Two ~

[green]

micro greens, EVOO rock, champagne foam, balsamic pearl
Mumm Napa Cuvée M NV

~Course Three~

[bread]

sourdough, charcoal, turmeric, confit garlic butter, salt

~Course Four~

[ocean]

seared scallop, split pea 'soup', frico, confit tomato, tobiko, beet fluid gel
Domaine Francois Legros Puligny-Montrachet, Burgundy 2011

~Course Five~

[land]

seared smoked prime ny strip, smoked duck heart, raspberry coulis, beet chip
Clos du Mont-Olivet Chateauneuf du Pape "La Cuvée du Papet" 2012

~Course Six~

[sky]

Maple Leaf Farm duck, blueberry maple glaze, carrot pureé, english pea oil,
sunflower green, foie gras mashed potato
Joseph Drouhin Gevrey-Chambertin, Burgundy 2005

~Course Seven~

[cheese]

dancing ewe farm cheese, lavender honey, tomatillo jam, mint biscuit
Produttori del Barbaresco Barbaresco, Piedmont, Italy 2009

~Course Eight~

['cool']

hot pepper ice cream

~Course Nine~

[sweet]

chocolate cake crumb, salt, chocolate mousse, smoke ice cream, fudge sauce,
toasted meringue
Blandy's Malmsey, Aged Five Years, Madeira, Portugal NV

[drink]

citrus parsley tea