

MENU NOTES

OYSTER GRATIN

Oyster Rockefeller is one of the most classic American dishes. The meatiness of Southern oysters is what makes this an ideal preparation. We have the same style of oyster in the Chesapeake Bay where they are frequently served with a spicy cocktail sauce. This brought me to the idea of the yuzu kosho sorbet. Citrusy and spicy, I love the contrast of the cold sorbet against the richness and creaminess of the oyster gratin, tofu and sunchoke.

SALADE DE POMMES DE TERRE AUX TRUFFES NOIRES

If there is one item I love to make, it is pommes dauphinoise: a classic French dish that is a refined scalloped potato. There is only one real improvement that can be made to the classic recipe, and no, it's not adding cheese, but rather truffles. Black truffle takes what transforms a *great* side dish to a stunning *show-stopper*. Black truffles and potatoes go hand in hand in French cooking, we hope that our potato "salad" is an example of why.

CURED SKUNA BAY SALMON

I learned about smoked salmon when I did an externship at Spago. I love the richness of cured salmon even more so when it's warmed just enough to flake. We crossed classic cooked salmon garnish (the béarnaise) with some cured salmon garnishes (beets, celery, celery root curing salt) and thought it would be fun to present it on a stone platter much as gravlax would have been presented "back in the day".

QUAIL

I've never cooked as much quail as I did when I worked at The French Laundry, which is also where I learned how to make pierogis. To me it seems a natural progression to feature the two together. What better way to upgrade a pierogi than to fill it with foie gras? I love the way the melted foie fat runs out and floats across the consommé. As a nod to my The French Laundry days, we are serving this dish on a Raynaud porcelain plate from a collaborative line of service ware imagined by Chef Thomas Keller and Designer Adam Tihany.

KUROGE BEEF

I was at a shabu-shabu restaurant in Japan with a friend when I had the original rendition of this dish. The chefs came to our table with a hibachi, a chestnut leaf, miso, and a piece of Japanese beef. I watched mesmerized as they topped the leaf with the miso and the beef, then placed it on the hibachi. Naturally, the leaf started to burn except where the moisture of the miso protected it. The beef was cooked in the hot miso and it was delicious. A memory that 10 years later, I still carry with me.

NEW ENGLAND APPLE PIE

Before opening Métier, I had time to travel the world and eat my way through several food cultures for the first time, including Spain's. One dessert that stood out featured various preparations of pineapple with a salty, tangy sheep's cheese. My homage to that dish substitutes the classic and beloved apple, whose sweet and tart flavors are the ideal pairing for a bold cheese. No wonder such a tradition developed in the New England, where a slice of sharp cheddar is often melted over apple pie fresh from the oven.

SPRING LANDSCAPE

While visiting one of our ceramicists' studios, I saw a few pieces covered in a beautiful crystalline glaze. Having lived in Japan for several years, I immediately thought of cherry blossoms. I wanted to create a dessert landscape reflecting the colors and flavors of the season: mint for its cool freshness; white tea for its herbal, grassy notes; and cherry to reflect the color and brightness coming back into bloom. The dessert's centerpiece is a chocolate roulade, reminiscent of the branches on which all our first signs of spring bloom.

— ERIC ZIEBOLD, Chef

— ANNE SPECKER, Pastry Chef