

MENU NOTES

BUTTER BRAISED LA RATTE POTATO SALAD

In 2015 I did a lunch at the State Department for the Japanese Prime Minister. While I didn't use it at the State Department, one of the things that I got to thinking about was using Katsuobushi (smoked and dried bonito shavings) as a seasoning to make a warm "potato salad." I was going to cook the potatoes in butter and essentially use the Katsuobushi to season the potatoes much like someone might use bacon bits to flavor a baked potato. Sticking with that theme Kendall Farms crème fraîche is the sauce. Upon tasting the first iteration, Célia's comment: "Delicious... How do you feel about adding caviar?" And our dish for your first course had been created.

KING TRUMPET AND MOREL MUSHROOM SALAD

Interviewing ceramists, I saw this beautiful log in one of their studios. The log made me think of a forest, which made me think mushrooms. The components I wanted to include, a dried juniper meringue "growing" on the log for some pine flavors, caramelized sunchoke purée for its color and earthiness in flavor, parsley vinaigrette for its mossy green and herbaciousness and Darden ham for its smokiness. Pickled mushrooms, sautéed mushrooms and mushroom fritters complete this dish.

ALASKAN HALIBUT

The Alaskan halibut started with a sauce. I love the rich ocean flavor that you "feel" when eating sea urchin. Swarnadwipa is an Indonesian curry that is sweet not spicy and works really well with sea urchin. Thinking of the dish as a curry I use rice cooked in coconut milk with the poached halibut and a rich sea urchin butter as the sauce. The dishware used is designed by Nobu Nishigawara.

KUROGE BEEF

Sometimes with a great ingredient the best thing to do is get out of the way. It is named a palette because this dish is really about different seasonings for the Japanese beef. Flavors I thought would work to accent the beef were earthy, herbaceous, tangy, spicy, smoky and salty. These seasonings are our "paint" that we use to try and give you a picture of how this beef is an amazing product.

AGNEAU AU FOIN

Jambon au Foin is a traditional dish in the Auvergne region of central France. This version is made by cooking lamb loin on a bed of hay - "foin". The current blend of hay is from Martin Ranch, in Delaplane, VA and has a large amount of alfalfa in the mix. It's this gaminess that determined the garnish: goat cheese from Pipe Dream Farm, in Lancaster PA, roasted sweet peppers, and minced olives braised with white wine, tomato and oregano from my garden. Ani Kasten custom designed and made the plate for this course with the direction of an "elegant French country farmhouse."

TEA AND SHORTCAKES

My mother is a big tea drinker. As a treat when I was younger, she would brew us cups of tea to enjoy with scones or shortbread. As I thought about flavors to pair with early spring fruits, chamomile came to mind and I was inspired to resurrect some of my earliest sweet memories.

S'MORE

Who didn't love s'mores as a child? I wanted a more dramatic finale to the evening and thought about how to incorporate a table side flambé into this course. I thought of roasting marshmallows over a campfire and how much fun it would be to blend the traditional - a flambéed dessert - with the unexpected - a frozen component. That led me to the idea of a torched marshmallow ice cream on a "frozen" s'more.

— ERIC ZIEBOLD, Chef

— ANNE SPECKER, Pastry Chef