

## MENU NOTES

### NORI AND SANSHO CURED SHIMA AJI

Late Winter and Early Spring are a great time of year for Sashimi. Cold temperatures cause fish to store more fat which translates to succulent texture. One of the first culinary signs of Spring in Japan is the emergence of Sansho Peppercorns. They have a very floral aroma and slight numbing quality like Sichuan Peppercorns but not as strong. The coconut and Asian Pear compliment the subtle flavors of the Shima Aji, and the Celery Granité adds nice temperature contrast.

### TARTARE OF JAPANESE KUROGE BEEF

Kuroge Beef is prized for its fattiness, texture, and flavor. As such, it lends itself beautifully to a variety of preparations. In a tartare, the texture is wonderfully supple without a lot of extras added in. The Tamagoyaki, or Japanese style rolled omelet, seasoned with Dashi, supports the Kuroge's natural flavor. Baeri Caviar adds a touch of brininess to the dish. Sesame Mousse provides depth while the potato chips add texture.

### WARM PAVE OF ATLANTIC SALMON

The Atlantic Salmon has a meatiness and richness to it that makes it quite versatile. For this dish we cure the fillets with thyme, clove, garlic, salt and sugar before slow roasting the fish. This imparts an added depth of flavor that pairs nicely with the smoked fish broth.

### PAN ROASTED SQUAB

Squab is one of my favorite proteins to work with. It has an intense depth of flavor but pairs well with a variety of ingredients. Here we have paired it with earthy Sunchokes, crispy Brussels' Sprouts, and a sweet-sour Morello Cherry Gastrique to tie it all together.

### MEDALLION OF VEAL TENDERLOIN

Each Spring we look forward to the start of Crayfish season. Crayfish have a meaty flavor that lends itself well to surf and turf preparations. The mildness of the veal with the robust flavor of Crawfish complement each other well. Nantua Sauce is a classic Crayfish sauce commonly used to flavor seafood dishes, however, the flavor works well with Veal. Spring Asparagus provides a savory vegetal bridge to tie the dish together.

### BANOFFEE PIE

The first time I had banoffee pie was in Galway, Ireland. It had been a long, dreary, chilly day, so we stopped in a pie shop for dinner. After eating our hearty savory pies (with the obligatory side of mushy peas), we weren't really in the mood for a big dessert. We decided to get one banoffee pie to split, as none of us had tried one before. After only a couple of bites, we ordered a second one and had to stop ourselves from ordering a third. It was comforting yet there was a bit of freshness from the banana. The shortbread crust and light cream balanced out the sweetness of the toffee. Banoffee has become one of my favorite types of pie and, to this day, reminds me of the feeling of sitting in a warm, cozy pie shop on a chilly day.

— ERIC ZIEBOLD, Chef

— PAYAL DHARIA, Pastry Chef