

## 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.

### FRICASSÉE OF LOUISIANA CRAYFISH

With the arrival of spring comes the season of Asparagus and Louisiana Crayfish. Here we wanted to feature a warm and savory Asparagus Salad. The Roasted Garlic Bread Pudding adds an unctuousness to the fresh, vegetal taste of the Asparagus. We finish the dish with the Crayfish Tails, which we poach in Crayfish Butter to highlight the beauty and quality of this seasonal product.

### 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.

### ROASTED CALIFORNIA SQUAB

Rhubarb is one of the first signs of Spring and it was an obvious choice to start with building a Squab dish. Braising it with orange to soften the acid, we're adding a Roasted Sunchoke Profiterole for its earthy richness and Sesame Gastrique to add a toasted umami characteristic.

### MEADOWVIEW FARM LAMB LOIN

We began to source Whole Lamb from Meadowview Farms during the pandemic, and have continued to foster the relationship ever since. Here we feature the Loin, prized for its tenderness, which we pair with familiar flavors of Provence. The Olive Beignet adds brininess and texture, the Yogurt lends tartness and creaminess, and the Lamb Condiment provides depth thanks to an infusion of spiced Lamb Oil.

### 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