

MENU NOTES

CRISPY FEUILLE DE BRIC

Tuna, which was hit and miss all summer, has been stunning in quality the last few weeks. Thinking about it in terms of a carpaccio with a mosaic of flavors, we decided to use feuille de bric as the base which allowed us to treat the tuna two different ways: cubes that are brined with curry and strips that are seasoned with Alziari Olive Oil. Jumping between both sides of the Mediterranean for inspiration, we decorate the feuille de bric with Hummus, Lou Lou Garden Chicken Spice, Capers, Parsley, Saffron and Mechouia.

CHILLED MAINE LOBSTER SALAD

We are serving the lobster salad chilled with tropical mango to make it a refreshing transition into the rest of the meal. We add avocado for its richness, kohlrabi for its pepperiness as well as sesame and chicharrones de harina for the toastiness.

SLOW BAKED PAVE OF CURED SALMON

One of my favorite ways to enjoy salmon is to cure it, smoke it and cook it very gently until it just starts to flake. The garlic, thyme and clove in the cure adds dimension to the mild flavor of the salmon. The skin makes a lovely stock, to which we add some whipped crème fraîche for body and a little lactic acidity to balance the dish.

APPLEWOOD SMOKED EEL BACON

Eel has a distinct richness that we thought would allow it to stand up well to curing and smoking like traditional bacon. Here we pair the smoked eel with sunchoke bound with a celery root-apple marmalade and a drizzle of Michel Richard inspired Red Wine Sauce.

GRILLED ÉMINCÉE OF KUROGE BEEF

One of our favorite ways to serve Kuroge is to grill a thin slice of the Striploin. This method retains the unctuous texture of the beef while still attaining the umami we enjoy from grilled meat. To complement this incredible product we serve it over a congee purée infused with Peanut Oil from Hubei, China. The Shiso Tapenade adds an herbaceous note while the shaved Persimmon adds freshness to the dish.

PAN SEARED PEKIN DUCK BREAST

Fall has everyone thinking about duck, cabbage, and apples. Cabbage is in the form of crispy Brussels Sprout Leaves, and Apple is in the form of a Fairytale Pumpkin and Cider Vierge. Familiar, but brighter and lighter.

MASALA CHAI

When fall comes and the mornings start to get chillier, I start craving a warm cup of masala chai. Masala chai recipes change from region to region and family to family. It seems to always include cardamom and ginger, but from there, the combinations are endless. And while I enjoy a heavily spiced chai, full of warming flavors, the chai I grew up on was often lighter. After my mother would throw in a chunk of fresh ginger and a few crushed cardamom pods, she would snip a few inches of lemongrass off the plant she kept in the kitchen window and add it to the pot, adding a citrusy herbal brightness. As it gets colder outside, the thought of warming spices combined with warming memories seemed like the perfect way to go when planning a new dessert.

- ERIC ZIEBOLD, Chef
-PAYAL DHARIA, Pastry Chef