

## 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.

### CRÈME FRAÎCHE PIEROGI

We are in the heart of Black Winter Truffle season and wanted to highlight them in our fourth course. We shave the Périgord Truffles over a Crème Fraîche Pierogi; the lactic richness of the filling helps carry the flavor of the truffle. The mushrooms and leeks add a vegetal note to complement the pierogi, while the caramelized sunchoke puree adds a nutty savoriness to the dish.

### 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 compliment this incredible product, we serve it with spiced beets and a crispy potato mille feuille.

### PAN SEARED CALIFORNIA SQUAB

Fall has everyone thinking about squab, cabbage, and apples. Our version naturally uses squab from California. 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  
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