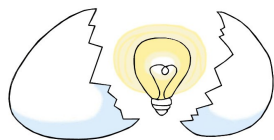


Ideas in Food



October 7, 2006

Vinegar Martini

spruce, black walnut, noble sour vinegar

Grilled Potato Ice Cream

smoked wild char roe, golden purslane, chives

Tuna

comte, red ribbon sorrel, onion syrup

Madagascar Prawns

clear buttermilk, celery leaves, brittle curried cashews

Beer Battered Cuttlefish

thai basil, liquid chorizo, yuzu disk

Mozzarella Yuba

ginger-scallion, passionfruit, ground olive gomasio

Sunflower Seed Risotto

jumbo lump crabmeat, matsutake mushrooms, fiore sardo

Warmed King Salmon

pistachio cotton candy, watercress, jalapeno-apple dressing

Petrале Sole

foie gras bacon, wood ear mushrooms, membrillo-tomolive

Turbot

tamarind cavatelli, olive leaf arugula, black radish

Potato Gnocchi

foie gras consomme, red mustard, argan oil

Slow Cooked Pork Tenderloin

butternut squash, marinated leeks, olive caramel

Braised Lamb Neck

whipped baked potato, young marjoram, roasting jus

Hangar Steak of Grass Fed Beef

hollandaise sheet, preserved perigord truffles, broccoli florets

Fourme d' Ambert

smoked dr pepper, chorizo poached pear

Hot Cheesecake Ice Cream

port melon condiment, grains of paradise

Artichoke Cake

blis elixir, rose water panna cotta

Vahlrona Chocolate Brownie

parsnip ribbon and ice cream, tart cherry-kola nut

Coffee and Biscotti

as bubble tea