

# WOODBERRY KITCHEN

THE IDEAS IN FOOD DINNER  
AKI KAMOZAWA & H. ALEXANDER TALBOT  
SPIKE GJERDE

JUNE 2, 2008

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Rhubarb-Lovage Shave Ice  
*Hillinger 'Secco'*

Choptank Sweet Oysters. Pickled ramps,  
morels, smoked tallow  
*Sake...divine droplets*

Fried Eastern Shore Manos. Lamb tongue gribiche  
*Brooklyn...Schneider Weisse*

Anson Mills Middlin Risotto. Bacon,  
lovage, gouda  
*Iced 'Golondrina' & lemon*

Soft Crab. Strawberries, vin cotto,  
firefly goat's cheese  
*Weinbach Muscat 2006*

Marvesta Shrimp. Pea-cheddar mosaic,  
glazed peas  
*Bauer Gruner Veltliner Grand Reserve 2006*

Rockfish. Sunflower seed risotto, basil, romesco  
*Jermann 'Vinnæ' 2006*

Beef Cheek Pastrami. D.P. consomme, royal  
trumpets, 1000 island  
*Jouget Chinon 'Varennas du Grand Clos' 2005*

Roseda Farm Ribeye. Potato gnocchi, asparagus,  
brown butter sauce  
*Grange des Peres, VDP, l'Herault 2004*

Hidden Hills Bolton Feta. Beet sphere,  
compressed beets  
*Domaine d'Aupilhac 'Cocalieres' 2005*

White Chocolate Pudding. Rhubarb pearls,  
lemon balm streusel  
*Mint Tea*