PARSNIP-VANILLA SOUP
White Wine Poached Bartlett Pear and Anise-Hyssop

"FRICASSÉE" OF BRAISED SALSIFY
Glazed Cipollini and Pearl Onions, "Confit" of Young Leeks, Navel Orange "Suprêmes" and Garden Mâche with "Sauce Maltaise"

SALAD OF CARAMELIZED FALL SQUASH

"PANACHÉ D'ARTICHAUTS"
Violet and Globe Artichokes, Rainbow Swiss Chard Ribs and Niçoise Olive "Croûton" with Armando Manni "Per Me" Extra Virgin Olive Oil 2005 and Aged Balsamic Vinegar

HERB ROASTED HEN-OF-THE-WOODS MUSHROOM
Sunchoke "Flan," Sunchoke "Chips" and Field Mizuna

BLACK WINTER TRUFFLE "MACARONI AND CHEESE"
"Mezzi Rigatoni" with Keen's Cheddar, Black Winter Truffles and "Brioche" Breadcrumbs

"BEN NEVIS"
"Vierge" of Roasted Sweet Peppers, Italian Eggplant, Pickled Cauliflower "Florettes," Currants and "Pain de Campagne"

APPLE CIDER SORBET
Pumpkin "Génoise" and Custard with "Gelée d'Apfel Cuveé et Confit de Pommes"

GARDEN SWEET CARROT CAKE
Cream Cheese Icing, Indonesian Cinnamon Ice Cream, Carrot "Tempura" and Black Raisin "Coulis"

"MIGNARDISES"

PRIX FIXE 210.00
SERVICE INCLUDED