

o r i o l e

O S E T R A C A V I A R

egg yolk gelato, aquavit, and hazelnut

F I S H P O I N T O Y S T E R

iberico consommé, finger lime, and mint

I B E R I C O H A M

black walnut, fig, and idiazabal

S E A U R C H I N

toasted rice and smoked soy

A L A S K A N K I N G C R A B

ras el hanout, beets, and radishes

S U N F L O W E R M I L K

vidalia onion, grapes, and oxalis

H E A R T L A N D M I L L S S O U R D O U G H

cultured butter and preserves

S T E E L H E A D T R O U T

smoked roe, artichokes, and marjoram

R Y E C A P E L L I N I

yeast butter, black truffle, and tangerine lace

S L A G E L F A R M S R I B E Y E

dry-aged 60 days, puffed tendon, kumquat and charred lettuce

L A M B B E L L Y

pine nuts, amaro, and herbs

R E D H A W K

pretzel lavash, pear, and sauternes

P I N E A P P L E S O R B E T

kaffir lime, coconut, and marshmallow

G I A N D U J A P A L E T T E

banana, lemon, and goat yogurt

C H I C O R Y C U S T A R D

whiskey, cinnamon, and tahitian vanilla

A L M O N D C R O I S S A N T

cardamom, rose, and acacia honey

MARCH 2016

EXECUTIVE CHEF NOAH SANDOVAL

PASTRY CHEF GENIE KWON