

Vegetables

SALTY PEEWEE POTOATOES

chlorophyll mayo

8

LYONAISE SALAD

“nesting” egg ~ bacon paper ~ sherry vinaigrette ~ chicory

12

WALLY BOATS

apples ~ walnuts ~ celery ~ blue cheese ~ endive

9

Fish

KUSSHI OYSTERS

lemon air ~ borage ~ grains of paradise

13

SABLEFISH

succotash ~ black trumpets ~ hearts of fire

15

TIGER PRAWN RAVIOLI

tom kai ~ avocado wrapped mango ~ basil

14

Meat

BONELESS CHICKEN WINGS

“fancy sauce” ~ micro celery ~ blue cheese injection

12

PORK BELLY SLIDERS

pickled green papaya ~ pimenton espelette

14

VADOUVAN LAMB

tzatziki ~ lavosh ~ za'atar

16

Modern Global Tastings featured by
Chef Marcel Vigneron

bar 210 | Plush