

TASTING TABLE

Chef Gabrielle Hamilton

March 24, 2016

CANAPÉS

Deep-fried halloumi borek

Cold smoked oysters with mustard oil mignonette

Oeufs durs mayonnaise

Crisp artichoke hearts, chestnut skordalia

FIRST

Cold jellied consommé with
cornichon-parsley stem condiment

SECOND

Chowder-soaked toast

THIRD

Roasted whole breast of veal, Swiss chard,
waxy potatoes

DESSERT

Cold candied oranges with salted butter shortbread