



# LIBRARY

## DINNER SERIES

MARCH 31, 2019

### *On Vegetables by Jeremy Fox*

#### I

coast to coast tilefish "toast", avocado,  
sea moss xo, sorell, pumpernickel crumble

Laporte, *Sancerre les Grandmontains, Loire Valley, France 2017*

#### II

grilled little gem lettuce, gribiche, truffle  
poached fingerling, chili salted potato chips

Landmark Vineyards, *Overlook Chardonnay, Sonoma County, California 2015*

#### III

soft poached egg, crispy potatoes, bravas  
sauce, ramp aioli, radish kimchi

*Floral Gin Cocktail*

#### IV

chicken fried sweetbreads, lions mane mushrooms,  
spring onion parmesan gravy, beet molasses

Boen Pinot Noir, *Russian River Valley, California, 2016*

#### V

Maine diver scallops, grilled artichoke agnolotti,  
broken citrus and olive oil, celery

Hirsch, *Gruner Veltliner, Kamptal, Austria, 2016*

#### VI

smoked & braised beef, Grand River mushroom  
bordelaise, potato purée, bagna càuda

*Smoky Spiced Whisky Cocktail*

#### VII

carrot & parsnip pain perdu, carrot caramel, carrot  
confetti, frosted nuts, charred cara cara

Royal Tokaji, *5 Puttonyos Aszú, Hungary, 2013*

Executive Chef **Kelly Conwell**  
Chef de Cuisine **Mark Dandurand**

#### SPECIAL GUESTS

**Jeff Dietzler**, Port Fonda's Chef de Cuisine

**Kenny Cohrs**, Parlour Director of the  
James Beard Nominated, The Monarch

**STOCK**  
HILL