



LIBRARY

DINNER SERIES

APRIL 28, 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