



S I X T E E N

Summer Menu 2015 \$190

Food in Progress: Assessing an American Food Revolution

From the Garden

TOMATO GELEE, QUINOA, AVOCADO AND SORREL
PEA ESPUMA, LEMON, MINT AND ESPELETTE
FRESH PRESSED CORN, SUMMER SQUASH, ALMOND AND ROYAL OSETRA CAVIAR
BABY GEM LETTUCE, BURNT BREAD, SERRANO HAM AND LEMON CONFIT

The Farm

THE THIRD PLATE

BARLEY PORRIDGE, ESCARGOT, MUSTARD GREENS AND JUICE

~or~

THE REVIVAL OF LOST VARIETALS

CAROLINA GOLD RICE CONGEE, SORGHUM AND COUNTRY HAM

The Sea

FISH: A RISING DEMAND, A RISING COST

GOLDEN TROUT IN THE STYLE OF ALMONDINE, CAPER, SAUCE VIN BLANC
DOVER SOLE, GREEN CHICKPEA, VIOLET ARTICHOKE AND LEMON SABAYON

~or~

SHELLFISH: A BOUNTY LOST, A LESSON LEARNED

POACHED SHIGOKU OYSTER, TAJARIN, ANISE CREAM AND SEAWEED
ROAST LOBSTER WITH PINE, SUCCULENTS AND NORA PEPPER ROMESCO

The Ranch

POULTRY: A CHICKEN IN EVERY POT

BREAST OF YOUNG HEN, AUSTRALIAN BLACK TRUFFLE, LEMON CONFIT AND BRAISED LEEK
HEN'S THIGH AND OYSTER, APRICOT MOSTARDA, CALABRIAN CHILI AND PARMESAN

~or~

BEEF: A BATTLE FOR THE CENTER OF THE PLATE

SMOKED BEEF RIB, RYE, PICKLED CUCUMBER, SHALLOT PUREE AND WASABI-INFUSED DEVONSHIRE CREAM
MISO ROASTED EGGPLANT, CARAMELIZED ONION, BEEF TONGUE AND FRIED GARLIC ROOTS

The Field

EARL GREY TEA GRANITE, AFRICAN BLUE BASIL AND CHERRY CONSOMME

STONE FRUIT: OUR DESIRE VS. NATURE'S INTENT

CHOCOLATE-COCONUT GATEAU, PLUOT-CHILI JAM
CONFIT CHILI AND COCONUT MARSHMALLOW

DONUT PEACH PIE, FRANGIPANE, CANDIED ALMONDS AND LEMON BALM-LYCHEE SORBET

~or~

TEA SEEKING WHAT WAS LOST

MATCHA GRENOISE, RICOTTA CREAM AND RASPBERRY MILK JELLY

MINT AND GOAT CHEESE, COMPRESSED WATERMELON,
DOMAINE DE CANTON TAPIOCA AND BROWN BUTTER STREUSEL