

Sonic Grace
Sung by Nick Hallett

Summer

Composer: Zach Layton

Three New Mexico Pecans

Pecans brought from the Pecan capital of the world, Las Cruces, New Mexico

Salad of Pears and Roses

Pear poached in Prosecco with coriander, torn bitter greens, fresh rose petals, olive oil, fried pistachio and grapefruit mousse

Libum con Fragole in Vino Bianco

Ancient Roman bread made with ricotta, macerated strawberries soaked in olive oil, white wine and citrus with fresh herbs and goat cheese with rosemary honey and bee pollen

Seared Scallop in Petals of Rose

Seared scallop with citrus oil wrapped in rose petals, served in a cup of butter lettuce.

Autumn

Composer: Victoria Keddie

Crostino di Polenta con Funghi Porcini

Seared square of polenta made with Formentone Flour, a heritage Italian corn flour from Il Frutetto in Barga, Italy; topped with a sauce of hand picked Porcini mushrooms from the Garfagnana region of Tuscany

Raviolo alla Carbonara

Handmade raviolo of ricotta, pancetta, greens and spring onion, served atop a whipped egg yolk cream with crushed black pepper and parmigiano cheese

Coniglio alla Griglia

Grilled rabbit wrapped in sage leaves and pancetta finished with citrus oil

Winter

Composer: Lea Bertucci

Tender Salad Leaves with Grilled Citrus

Lavender Lamb

Leg of lamb slow roasted with lavender, rosemary, pink peppercorn, honey and sea salt served on Matzoh flatbread

Porchetta

Pork belly and loin with crackling skin stuffed with fennel pollen, fresh herbs and citrus zests served on a small crepe of chestnut flour

Spring

Composer: Tom Carter

Sorbet of Pear, Celery and Mint

Served with syrup of fieno (hay), and apple and wild violet jam both made by Maesta La Formica in Garfagnana, Italy

Strawberry and Rose Water Soup

*Artisanal Farmer's Grappa From Aristos Wine Bar, Barga, Italy.
Infused with apple and mountain violet jam*

The Feasting of Flowers

Fresh and candied flowers brought to you in baskets. We encourage you to feed your neighbor and allow yourself to be fed.

All meat is organic and locally sourced by Marlow and Daughters, Brooklyn.

All ingredients locally sourced unless otherwise noted.

Porcini Mushrooms - hand-picked in Garfagnana region of Tuscany.

Formentone Flour made from heritage Italian corn, from Il Frutteto in Barga, Italy

Syrup of fieno (hay) and apple & wild violet jam made by Maesta La Formica in
Garfagnana, Italy

Artisanal Farmer's Grappa from Aristo's Wine Bar in Barga, Italy.