

Aska Brooklyn

10-Course Tasting Menu

September 7, 2017

BLADDERWRACK	Blue mussel emulsion
BREAD & BUTTER	Roll made with malt and spices, manitoba with oats and beer, flat bread with rye and brown butter
OYSTER	Glidden Point, ME – green gooseberries, orpine, oil made with juniper needles
CAVIAR	Grilled onion, Finnish caviar from Carelia, lemon verbena
BLOOD PANCAKE	Rose petals and rosehip
SKATE	Cured skate wing, celery root puree with its leaves, baked Celery root, unfiltered rapeseed oil and flowering dill
LICHEN	Reduced and caramelized cream, preserved pine shoots, broth from chanterelle mushroom, spruce vinegar
BEEF	20-day dry aged rib eye, red and black currants, cured beef fat
LILAC	Milk sorbet, field flowers, cordial made with lilac
BIRCHWOOD	Ice cream made from birchwood with black trumpet mushrooms and woodruff
MIGNARDISE	Blood and rosehip – caramelized white chocolate, Swedish Punsch, sourdough malt powder