Günter Seeger NY

10 Course Tasting Menu

Saturday, March 25th 2017

Blood Orange,
Blue Radish, Pink Pepper

Oasis Farm Egg,
Maple Syrup Chantilly, Bottarga

Painted Hill Farm Beef Tartare,
Ossetra Caviar

Carrot Orange Soup,
Madras Curry, Cardamom Snow

Provençale White Asparagus,
Lardo, Basil Mint Sauce

Maine Lobster,
Royale Trumpet, Fresh Sugar Kelp Tea

Grilled Squab,
Glazed Cipollini Onion, Fiddle Head Fern

Bardwell Farm Manchester

Milk Sorbet, Caramelized Honey

Dark Chocolate Mousse,
Praline Sponge Cake, Vanilla Ice Cream