



Friendship Luncheon for Isabel & Ferran Adria

Thursday, March 2, 2006

With Specialty Produce from The Chef's Garden

POACHED

Celery, Granny Smith Apple, Wasabi and Monkfish Liver

Duval Leroy Blanc de Chardonnay, France, 1996

SOUSVIDE

French Breakfast Radishes, Horseradish, Grains of Paradise and Veal Heart

Dos Victorias, Jose Pariente Verdejo 2004, Spain

JUCED

Dragon Carrots, Cilantro, Tagarashi and Crispy Poularde Skin

Selbach-Oster "Zeltinger-Sonnenuhr" Kabinett, 2002

DEHYDRATED

Kohlrabi, Anise Seed, Cider Vinegar and Lamb's Tongue

***Chevalier Montrchet, Le Flane, Burgundy France, 1996;
& Savigny Les Beaune, Leroy***

SAUTEED

Cauliflower, Cumin, Saffron-Sherry Vinaigrette and Veal Sweetbreads

Richbourg, DRC, Burgundy France, 2001

GRILLED

Turnips, Red Wine Reduction and Rabbit Kidneys

Cornas, Rhone Valley, 2001

STEAMED

Garlic & Garlic Shoots, Bitter Chocolate and Duck Liver

Paolo Scavino Corale, Piedmont Italy, 2001

ROASTED

Bulls Blood Beets, Candy-Striped Beets, Veal Reduction and Veal Brains

Gabriel Adobe Guadalupe, 2003, Baja, Mexico

BRAISED

Fingerling Potatoes, Shallots, Black Trumpet Mushrooms and Tripe

Bodegas Alto Moncayo, 'Aquilon' 2002

FROZEN

Fennel Bulb with Pollen

BAKED

Celery Root and Celery Root "Cream"

Quarts de Chaume Dm de Baumard, Lorie Valley, 2003

FRIED

Okinawa Sweet Potato with Milk Chocolate

Vin Santo del Chianti Classico Isole e Olena, 1998