

NEW YEARS 2021 BERKLEY COMMON VEGAN TASTING MENU

Amuse

Avocado Mousse

.root veg

1st Course

Watercress Salad

*.watercress consomme'
.blood orange supremes
.shaved veggies*

2nd Course

Garlic Carrots

*.black garlic honey
.toasted hazelnut
.dill
.chili dust*

3rd Course

Fried Lion's Mane

*.beet broth
.crushed nuts
.preserved lemon
.herbs*

4th Course

Wild Mushroom Tartare

*.avocado
.vegan creme fraiche
.beet gastrique
.toast points*

5th Course

Crispy Brussels

*.garlic honey
.cipollini
.candied pepitas*

6th Course

Cauliflower Steak

*.spiced cauliflower
.mushroom demi
.pickled mustard seeds
.herbs*

Dessert

Sorbet Float

*.lemon sorbet
.pink rose
.mascerated fruit*

NEW YEARS 2021 BERKLEY COMMON TASTING MENU

Amuse

Whipped Chevre

.root veg

.pecorino tuile

1st Course

Watercress Salad

.watercress consommé

.blood orange supremes

.shaved veggies

2nd Course

Garlic Carrots

.black garlic honey

.toasted hazelnut

.dill

.chili dust

3rd Course

Fried Lion's Mane

.beet broth

.crushed nuts

.preserved lemon

.herbs

4th Course

Scallop Squid Ink Papardelle

.Fra Diavolo

.pecorino

.cured egg yolks

.crispy basil

5th Course

Charred Sable Fish

.celery root cremé

.dill orange gremolata

.pickled shishitos

.chili oil

.herbs

6th Course

Crusted Rack of Lamb

.beurre rouge

.grit cake

.cipollini jam

.watercress

.pistachio dust

Dessert

Coffee Panna Cotta

.bourbon coffee crema

.berry coulis

.cacao powder.