



## MOLECULAR DINNER

MARCH 22ND AT 6:30PM

*with cocktail pairings \$79 per guest*

*Molecular gastronomy is a subdiscipline of food science that seeks to investigate, explain and make practical use of the physical and chemical transformations of ingredients that occur while cooking, as well as the social, artistic and technical components of culinary and gastronomic phenomena in general.*

**Amuse Bouche:**

Slow Poached Egg- prosciutto emulsion, cilantro essence

**First Course:**

Foie Gras- red cabbage gazpacho, honey mustard seed ice cream, kiwi, ice wine

**Second Course:**

Tuna & Yuzu Tartar- butter poached lotus root, ginger juice, scallion, szechuan buttons

**Third Course:**

"Chicken Carbonara" - salsify noodles, fried egg yolk, bacon powder, parsley fluid gel, parmesan custard, chicken confit, bacon bread crumbs

**Fourth Course:**

Frozen Butternut Squash Soup- crispy duck confit, sage shortbread, apple butter cube, raisin cannoli

**Fifth Course:**

"Shepard's Pie"- braised lamb shank, dehydrated mirepoix, liquid nitrogen peas, roasted garlic potato foam

**Dessert:**

Tableside Liquid Nitrogen Ice Cream & Sorbet

**Call for Reservations: (302)266-8111**