

TOPPER'SSM

AT THE WAUWINET

TOPPER'S GRAND TASTING

7 Course Tasting Menu \$150 per person
Vintner's Tasting Additional \$90 per person

Gin Cured Scottish Ocean Trout*

Smoked roe, cucumbers, pumpernickel, sorrel, crème fraîche

Hudson Valley Foie Gras*

Black plum, kohlrabi, pistachios, pain d'épice waffle

Carnarolli Risotto "Fruits de Mer"

Red rock crab, Judith Point squid, uni, bottarga, brown butter

Salt Meadow Lamb*

Fiddlehead ferns, sunchokes, spring onions, ramps

Wabash Cannonball

Bee Happy Honey

Rhubarb Flan

Pickled rhubarb compote, vanilla flan, mint ice cream

Variations of Chocolate

TOPPER'S VEGETARIAN TASTING

7 Course Tasting Menu \$120 per person
Vintner's Tasting Additional \$90 per person

Spring Harvest

Young vegetables and fruits, garden herbs, quinoa, Gioia stracciatella

Seven Variations of Carrots

Hazelnuts, green garlic, Meyer lemon

Dutch White Asparagus

Egg yolk confit, fava beans, potato, Comté, black truffle

Roasted Artichokes

Summer truffle, spring peas, morel mushrooms

Wabash Cannonball

Bee Happy Honey

Rhubarb Flan

Pickled rhubarb compote, vanilla flan, mint ice cream

Variations of Chocolate