

# TOPPER'S<sup>SM</sup>

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**