



STRAIGHT FROM THE SOURCE: A FARM TO TABLE SOIRÉE AT REDBIRD
with Chef Zeb Stevenson

ROASTED BEET TARTARE

Confit Egg Yolk, Capers, Sourdough and Candied Mustard

CUCUMBERS IN CASHEW DRESSING

Pickled Teardrop Peppers, Seeded Rice Cracker and Torn Herbs

GRATIN OF CHANTERELLE MUSHROOM GNOCCHI

WHOLE ROASTED CAULIFLOWER IN HERBED YOGURT

Turnips Glazed in Peach Pit Vinegar / Potato Latkes with Cultured Cream and Caramelized Onion / Pretzels with Fermented Horseradish Butter

LATE SUMMER VEGETABLE VINDALOO

with Steamed Rice

MUSCADINE CREMEUX

Buckwheat, Dried Fig and Cocoa Granola

AF&WF INTIMATE DINNERS PRESENTED BY



INFINITI.