

euphoria2010

WELCOMES GUEST CHEF JUSTIN BOGLE
GILT, NEW YORK CITY, NY

SEPTEMBER 25, 2010

FIRST COURSE

FOIE GRAS

KUMQUAT MOSTARDA. CANDIED BLACK OLIVE. FENNEL. PISTACHIO

SECOND COURSE

SEARED SEA SCALLOP

CHICKEN CONFIT. BRUSSEL SPROUTS. PARSLEY. LEMON

THIRD COURSE

FARM RAISED TURBOT

UNI. LEEKS. CELERY. APPLE. MADEIRA

FOURTH COURSE

CRISPY SWEETBREADS

POTATO GNOCCHI. SAGE. PROSCIUTTO. BROWN BUTTER

FIFTH COURSE

DRY AGED NIMAN RANCH STRIP LOIN

BURNT ONION. TOMATO JAM. SMOKED RICOTTA

SIXTH COURSE

CHOCOLATE BREAD PUDDING

BRIOCHE. MALT PARFAIT. TOASTED MARSHMALLOW. HAZELNUTS

