

TOUR JUNE 29, 2006



HOT POTATO	cold potato, black truffle, butter Nicolas Feuillatte Brut Rosé "Palmes d'Or", Epernay 1997
LITCHI	oyster, horseradish, osetra
YUBA	prawn, miso, orange
MOZZARELLA	tomato, basil, olive oil Quintarelli Bianco Secco "Ca' del Merlo", Veneto 2004
CRAB	peas, yuzu, eucalyptus
PEAR	celery leaf & branch, curry
HALIBUT	vanilla, artichoke, pillow of orange air Raymond Usseglio "Roussanne Pur" Châteauneuf-du-Pape 2004
PORCINI	ham, caramelized dairy, cherry Bisson "Marea", Cinque Terre 2003
KOBE BEEF	honeydew, cucumber, lime rocks Höpler Zweigelt, Burgenland, Austria 2002
BISON	gruyère, pumpernickel, ramps Bodega Mustiguillo "Finca Terrerazo", El Terrerazo, Spain 2003
BACON	butterscotch, savory
SASSAFRAS	Blis sherry vinegar
VERJUS	lemon thyme, beet Dashe Late Harvest Zinfandel, Dry Creek Valley 2005
YOGURT	juniper, mango
CORN	coconut, cayenne, apricot Lhéraud "Vieux Pineau", Pineau des Charentes
MUSKMELON	eggplant, orange blossom
LANGOUSTINE	plum, lemon, vanilla fragrance Albert Mann Pinot Auxerrois, Alsace 2004
ASPARAGUS	egg yolk drops
LOBSTER	puffed, and seasoned with pollen
SKATE	caper, lemon, and brown butter powders François Villard "Terrasses du Palat" Condrieu, N. Rhône 2004
LAMB	summer squashes, lavender aroma Donnafugata Nero d'Avola "Mille e Una Notte", Sicily 2001
FOIE GRAS	hibiscus, licorice, blueberry soda
SQUAB	strawberry, sorrel, long peppercorn Côte-Rôtie "Les Grandes Places", Jean-Michel Gérin, N. Rhône 2001
WATERMELON	syrah, niçoise olive, cocoa
MENTHOL	angelica, lemon
CREAM CHEESE	guava, black sesame, tamarind Dagueneau "Les Jardins de Babylone", Jurançon 2004
CHOCOLATE	elderflower, umeboshi, green tea Kracher Zweigelt Rosé TBA Nr. 1 "Nouvelle Vague", Neusiedlersee 1998
COFFEE	mint, buckwheat, passionfruit Toro Albalá "Don PX" 1971 Gran Reserva, Montilla-Moriles
PEANUT	five other flavors
DRY CARAMEL	salt

ALINEA