

UNDERBELLY

March 22, 2009

spiced nuts, marinated olives,
steamed Prince Edward Island mussels

Marquis de Perlade Crémant d'Alsace blanc de blancs

corn chowder with porcini cream

Feuerberg riesling kabinet 2007

Balthazar Bakery bread with
Evans Farm butter

roasted rack of Jamison Farm lamb,
lamb coulis with lapsang souchong,
hen of the woods mushroom

celeriac and fennel purée

salicornia with lemon butter

Château de Candale, Haut-Médoc 2003

Château du Moulin Rouge, Haut-Médoc 2003

banana tart with black sesame,
brown butter cognac ice cream,
salted butterscotch

chocolate marquise with ginger

Tonight's dinner was made possible by

Jeffrey's Meat Market

Jamison Farm

Saxelby Cheese

SOS Chefs

Warehouse Wines & Spirits

Fish's Eddy

eGullet.org

mussels, olives and nuts courtesy of
Chef Mitch Weinstein