Chapter One Vegetarian Menu 2017

Chapter One

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Vegetarian Menu

- Rehydrated crapaudine beetroot, bonito vinegar, onion soubise

- or

- Japanese pearl tapioca, St Tola goat's cheese, spinach, mushroom

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Textures of Jerusalem artichoke, truffle vinaigrette
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Ravioli of Coolea cheese, poached shitake, sweet potato, Japanese broccoli

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Dessert

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