**Food Bar at Metacom Kitchen #17 7-20-2014**

**Wellfleet Oyster**

lemongrass vodka, white soy & lime

**Corn and Lobster Potage**

Carpano vermouth, curry, butter poached lobster

**Golden Beet Tumbleweed**

horseradish cloumage, red beet gel, frisee, cumin-mustard oil

**Enoki Nest**

quail egg, duck tenderloin mosaic, thermo béarnaise, cracklings, pea green salad

**Seared Striped Bass**

swiss chard, mussels, sungolds, green curry-zucchini jus, lemon verbena oil

**Smoked Salmon a la Plancha**

purple potatoes, cured fennel, salsify-miso bisque, red sorrel leaves

**Torchon of Foie Gras**

rhubarb, marcona almond, cardamom & ginger

**California Rabbit with Ratatouille Flavors**

roasted loin, braised leg, piquillo pepper, whipped zucchini, marinated tomatoes

eggplant puree, charred onion, mustard vinaigrette

**Slow Roasted Hanger Steak**

potato puffs, braised lettuce, red wine shallots, long peppercorn bordelaise

**Lime Cheesecake**

apricot, browned butter-graham cracker crumble, pistachio