

# Nepali Tea Dinner

May 31, 2015

## **Amuse Bouche**

Earl grey spritzer with lemon-honey

## **First Course**

First Light Farm's spring beet salad with compressed strawberries, pistachio, and chamomile dust

## **Second Course**

East Coast halibut with New Jersey asparagus, maître gaspard, and salted April almonds

## **Third Course**

Tea smoked Long Island duck breast with wild rice porridge, roasted spiced carrot

## **Dessert**

Green tea financier with black cherries and Amaretto ice cream