

Tasting Menu for Chef Philippe Chevrier

GENEVA, SWITZERLAND

MARCH 23RD, 2007

WARM GAZPACHO

TOMATO WATER, AVOCADO SORBET, PICKLED PEPINOS, RATA TOUILLE OIL

MAKI

SAF RICE, AVOCADO, YOUNG CHANTERELLE, TOASTED SESAME, TAMARIND
NORI CRACKER, CHARRED PEPPER, MUSHROOM RAGOUT, WASABI AIOLI

FETA SKEWER

MACADAMIA FETA, KOHLRABI, CARAMELIZED ONION, CAPER BERRY, BASIL FOAM

RAWVIOLI

RED BEETROOT, CASHEW CHIVE BOURSON, SHAVED FENNEL, BLACK TRUFFLE, HAZELNUT OIL
CHIOGA BEETROOT, SHAVED ASPARAGUS, CANDY CAP MUSHROOMS, PORCINI CRÈME, BALSAMIC FIGS

CAPRESE

MICRO ROCKET, SMOKED MACADAMIA CHEVRE, TARRAGON, PINK PEPPERCORN,
SEMI DRIED TOMATO, GARLIC-OLIVE BUTTER

LASAGNA

COURGETTE, BOLOGNAISE, SAGE PESTO, OLIVE RELISH, SHOYU-MUSHROOMS,
PINE NUT PARMESAN, LOCAL BLACK TRUFFLES

ENCHILADA

WALNUT-ANCHO PUREE, GREEN CHILE GUACAMOLE, FRUIT SALSA, SWEET PEPPER CHIPS,
JALAPENO VINAIGRETTE

WILD MUSHROOM KÖFTE

ROASTED GARLIC ALFREDO, CHILE OILS, CHARRED TOMATO, LOCAL BLACK TRUFFLES

CHOCOLATE MARBLE TORTE

COCOA, CANDIED PECAN CRUST, DRUNKEN BERRIES, COCAO TUILE, 100 YR BALSAMIC

SESAME CANNOLI

CURRIED PINEAPPLE, VANILLA BUTTER, PASSION FRUIT FROTH, ORANGE SUGARED PUFFED QUINOA

COOKIE PARFAIT

COCOA CHIPS, LACUMA COOKIE, CITRUS CONFETTI CRÈME, RUM BANANAS