

# **The Alchemy of Taste and Smell**

## **Scented Dinner**

**November 13<sup>th</sup>, 2010**

Oyster, Seaweed, Coastal Grasses; Aroma of Seaweed & Tarragon

**Daniel Patterson (Coi)**

Beets Cooked in Hay, Fresh Cheese, Field Herbs & Flowers;

Aroma of Hay & Flowers

**Daniel Patterson (Coi)**

Sea Urchin, Carrot, Vanilla

**Carlo Mirarchi (Roberta's)**

Aerated Foie Gras with Pine, Turnip, Lychee-Whiskey

**Wylie Dufresne (WD-50)**

Miso & Yuzu Kosho Casarecce with Crab, Coffee-Nutmeg Aroma

**Alexander Talbot (Ideas In Food)**

Matsutake Broth with Fir, Chestnut, Jerusalem Artichoke

**Dave Chang (Momofuku)**

Bacalao with Black Forbidden Rice, Chorizo & Coriander

**George Mendes (Aldea)**

Duck, Dill-Flavored Horseradish Puree, Black Pepper-Citrus Sauce

**Nils Noren (French Culinary Institute)**

Cinnamon Smoked Apple, Buttermilk, Hazelnut

**Bill Corbett (Coi)**

**Scented Teas by Mandy Aftel**

**Wines from Channing Daughters Winery**

**Long Island, NY**