

FOND WELCOMES GUESTS
CHEF JON CICHON AND
CHEF ADAM LAZARICK FROM LACROIX

TRUFFLE
JANUARY 23, 2012

KAMPACHI CRUDO
apple butter, baby fennel, ponzu



VEAL SWEETBREADS
sunchoke, confit savoy cabbage



GNOCCHI
*lobster, pea leaves, Garrotxa,
black trumpet mushrooms*



COCONUT
SORBET



SQUAB
amaranth, cippolini onions, sause renaise



CHESTNUT DACQUOISE
cocoa sorbet, kumquats

Executive Chef Lee Styer
Pastry Chef Jessie Prawlucki
Dining Room Manager Tory Keomanivong

