

maple ave restaurant

september harvest

chef's tasting

september 26th - 27th 2017 7pm

5 courses \$59

drink pairing \$35

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first

baltic breads

black currant jam, smoked herring spread

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second

hazelnut velouté

apple pear, celery root, flax seed

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third

barley risotto

king boletus and shiitake mushrooms, soured butter (kaštynys)

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fourth

falscher hase

pastry wrapped terrine, peach coriander mostarda, fermented apple

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fifth

corn tres leches

black bread ice cream, cucumber mint jam, rye demerara crisp

Chef Justė Židelytė