Fancy Picnics

By Douglas Keane

First course

Tomago Dofu with Ginger Puree and Fermented Black Beans

(A cold custard made with dashi, soy, ginger and other flavorings — rich but light—traditional Japanese first course)

Second Course:

Chilled Tomato Soup with Olive Oil Poached King Salmon

(Salmon is slow-poached, so it is exceedingly rich. Set off by the cool, acidic tomato “soup” -which acts more like a sauce-and is flavored with white wine, basil and garlic)

Third Course:

Black Truffle and Corn  Risotto

(An incredible summer pairing made possible by Australian black truffles; risotto enriched with a kind of fresh corn pulp and stock made from cobs, plus mascarpone)

Fourth Course:

Whipped Goat Cheese with Buckwheat Honey and Grilled  Walnut Bread

(Simple cheese course – bread is grilled, drizzled with the earthy honey and topped with a dollop of goat cheese whipped with cream and Parmesan)

Dessert:

Blueberry, Peach and Ginger Crumble with Vanilla Ice Cream