THE VAN GOGH EXPERIENCE
June 20, 2023

SIGNATURE COCKTAIL
The Starry Night - 1889
Vodka, absinthe, blueberry-açaí limeade, lime juice, soda water, and butterfly pea flower

HORS D’OEUVRES

Tree Roots 1890
Rutabaga-Celeriac Latkes with Rosemary-Apple Butter, Bacon, Caramelised Onion

The Potato Eaters 1885
Twice Baked Fingerling Potatoes, Smoked Cheddar, Guanciale, Sour Cream, Chive

Wheat Fields with Cypresses 1889
Housemade Sprouted Wheat Crostini, Marinated Farro & Spruce Tips, Goat Cheese, Apricot-White Balsamic Glaze

APPETIZER
The Yellow House - 1888
Lemon-Turmeric Marinated Black Sea Bass, Yellow Pepper Coulis, Fennel Pollen & Saffron Yogurt Sauce, Pickled Golden Beet Slaw

Wine Pairing 1

SALAD
Sunflowers - 1888
Sunflower Seed Salad With Kale, Sun-choke Hummus, Candied Carrot, Pear, Hazelnut, Lemon-Honey-Dijon Vinaigrette

ENTRÉE
The Red Vineyard - 1888
Filet Mignon with Bordelaise Sauce, Grilled Asparagus, Gruyere-Parmesan Potato Gratin

Wine Pairing 2

DESSERT
Almond Blossoms - 1890
Almond Financier with Amaretto Buttercream, Blue Spirulina Crème Anglaise, Vanilla Whipped Cream, Crushed Marcona Almonds, Legacy Greens Edible Flowers

Tea & Coffee
Management Team

General Manager  David Hugemtugler
Steward Manager  Callum Theaker
Chef  Illona Kande
Sous Chef  Jakob Allmen
Bar Manager  Zoey Folsom
Service Manager  Devin Conglio
Service Manager  Allesandro Mastromanno

Thank You

On behalf of the management team, we want to express our gratitude for joining us tonight. The ambiance of the evening was carefully crafted to reflect the vibrant and expressive world of Vincent Van Gogh. We hope that this culinary journey inspired by Van Gogh’s favorite colors and flavours offered a glimpse into the artists world and was a true delight for the senses. Thank you for being part of the Van Gogh Experience.