

# p a r a l l e l s

**Chef**  
Anthony Genovese

## **The Curtain**

—Red turnip, cabbage and leek

## **Movements, flows and flavors**

—Eggnog, cauliflower and caviar

## **Like a Tatin**

—Apple, lemon and creme fraiche

## **Alla mugnaia**

—Pigeon, abalone and livers

## **Eel hunting**

—Hazelnuts, cheese and citrus fruits

## **The Trenette**

—Sea urchins, mixed grill and calamari

## **Rome; Interlude**

—Broccoli and sprightly

## **Vegetable layers**

—Celery, carrot and onion

## **The Turbot**

—Seafood ragout, pears and fennel

## **The partridge**

—Truffle, beetroot and horseradish

## **Golden time**

—Kiwi, leek and coconut

## **Sea robiola**

—Seaweed and blueberries

## **Bao**

—Pineapple and spices

## **The bow tie**

—Apple and vanilla

## **The last act**

—Ricotta and sour cherries

