

THE POTTER'S FIELD MENU

COURSE & CHARACTER ANALYSIS GUIDE

APPETIZER

Cheese course with Manchego cheddar, Gorgonzola Dolce, Pepper Camembert and Brillat–Savarin, whipped with cream on a bed of microgreens.

“There’s something rotten in Denmark.” The source of it in the play? Claudius. The source of it in the menu? Moldy cheese.

The Gorgonzola Dolce is laced with edible mold, aged for a decade. The Microgreens represent the gardens, in which Claudius murders his brother for the throne. The many cheeses represent the multiple ways Claudius attempted to kill Hamlet. Ultimately it all ended with poison. In the end, different ageing techniques and processes still creates cheese, albeit different in their method.

Cheese Accompaniment of crackers, dried and smoked salame and vineyard grapes.

Of course the accompaniment to Claudius can be no other than Polonius. Pompous and complex, just like most cheese courses and their flavor pairings.

MAIN COURSES

Steak Tagliata and Salad with medium–rare steak, with balsamic reduction on a bed of parsley and basic, drizzled in cold–pressed oil.

Tagliata means sliced, referring to the fencing duel between Laertes and Hamlet. Laertes loses the duel when he receives a cut from the poisoned blade. Beef was the meat of choice for Laertes, as he is gentle and subservient like that of a cow, but also fiercely protective of his kin.

Chicken Roulade

Cooked in a 24–hour sous vide, then wrapped in fat and seared in butter. It is stuffed with spinach on one end and rhubarb leaves on the other. Cut in half, the diner can choose to either have the sweet spinach or bitter rhubarb end.

The cleverest dish, with the use of modern technology and the intricate layers of fat and vegetable between the meat itself, the chicken represents Hamlet: the most complex character. Just as he takes his utmost time to avenge his father, this chicken roulade took the longest route to getting on the plate.

The two halves of the roulade are like the quote “To be or not to be?” Choose the roulade with the nutritious spinach or the one with the slightly poisonous rhubarb leaves.

Lamb braised in a port wine, plated with red potatoes and sauteed vegetables.

This is the meat and potatoes, the most direct of the three dishes. It is not placed fancifully and takes the shortest amount of time to get from pan to plate, just like Fortinbras, a man of action.

He sits on top of the wine, and was (em)broiled in it -- wine being the motif for death and poison -- but he never sits in himself, just as in the play he conquers all and is the last son standing in this trio.

Seafood Chowder

With shrimp and scallops, slow–cooked in a bernaïse sauce then steamed again in a seafood consomme.

The two seafood ingredients in this dish, shrimp and scallops are texturally redundant and very similar tasting.

It’s difficult to differentiate between the two, just like Rosencrantz and Guildenstern. Chowder is often considered an English dish; just has how the shrimp and scallop have ended their lives on this delicious plate, Rosencrantz & Guildenstern end their lives in England.

DESSERT

Creme Caramel with freeze–dried raspberry and passionfruit cream, with strawberry gelee.

Just as how sugar burns at a high temperature, Ophelia’s naïve and sweet nature ultimately burns her when she is abandoned by Hamlet and then drove mentally insane by her father’s death.

The arrangement reflects her flowers and the flavors her emotional rollercoaster: the passionfruit for her romance gone wrong and the tart strawberry gelee for her sour end.

Chocolate Souffle with Cassis Ice Cream

The chocolate cake is often called Devil’s food cake, since chocolate has been defined as so delicious, it’s sinful. Gertrude, like the chocolate cake, has lived a sinfully delicious life with her younger husband Claudius. She will ultimately pay with her life when she ingests the poison, similar to how the ice cream will melt into the chocolate souffle.