THE ANATOMY OF ABUNDANCE

Tonight's menu is built on two opposite forms of abundance.

The first is the relentless, natural surplus of the earth. It is the raw green energy of the season pulling life directly from the dirt. Ancient cultures like the Maya saw crops like sweet corn not just as sustenance, but as the literal foundation of humanity. That is the nature of the spring and summer harvest. It is a vibrant, living wealth that grows wildly and gives itself freely.

The second is the tail. It is a rigid knot of bone and heavy cartilage, an anatomy defined by constant motion. For centuries, it was cast aside in favor of the easy cuts. But necessity forces alchemy. Cooks who were handed the scraps locked them in a pot, using time and fire to coax a velvet richness out of what was otherwise forgotten.

Tonight, we plate them together. We anchor the heavy, earned depth of the meat directly into the bright, living harvest of the season.

One kind of abundance springs freely from the soil. The other must be forced from the bone.

Both prove the exact same truth. True abundance is not a luxury you simply buy. It is what you cultivate, and what you create from what is already right in front of you.

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