Sum of its parts
The story behind every element on a restaurant plate

Chef Jon Cropf
The Drawing Room
Crispy snapper, $26

“We bring the hotel’s art focus into all of our dishes,” Cropf says. “All of our dishes, we try to incorporate a lot of colors.”

The red snapper is salted and left to rest for 5 minutes before searing, so all of the excess moisture is drawn out.

Cropf says The Drawing Room takes delivery of live fish, so the cooks’ job is to not interfere with the fresh flavor.

The tomatoes are served raw.

Corn puree adds a yellow splash to the plate.

That’s a micro carrot.

The head cheese crouton is a nod to the pork that often accompanies succotash.

To make the deep-fried croutons, Cropf braises a pig’s head and reduces the liquid.

The sugar snap peas are lightly dressed with olive oil and sherry vinaigrette, which provides a pop of acid.

Butter beans, lady peas and green beans are supposed to recall a summer succotash.

Edible garnishes include squash blossoms, Malabar spinach, Tetragonia spinach and this starkly purple viola.