

# MAPLE TASTING

BETONY – BRYCE SHUMAN

Green maple-leaf cookies are cleverly camouflaged at the New York restaurant Betony (which closed in late 2016), where this end to the meal also offered a playful study in trompe l'oeil plating. The delicate cookies were paired with tart red hibiscus leaves that resembled Japanese maple leaves, along with churros that looked like twigs; a sweet maple dip hid beneath it all like a pot of gold on the forest floor. The natural setting "makes you wonder what you can eat and what you can't," says chef Bryce Shuman. "It also sort of makes you uncomfortable for a second but is beautiful and delicious."

