per se

TASTING OF VEGETABLES

October 9, 2015

CARAMELIZED SUNCHOKE "POTAGE"
Chive "Tuile," Marcona Almonds,
Concord Grapes and Parsnip Cream

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Oat "Crisp," Compressed Cucumbers, Hass Avocado,
Belgian Endive and Blood Orange "Gelée"

"YORKSHIRE PUDDING"
Melted Leeks, Oregon Huckleberries, Ruby Beets
and Horseradish Crème Fraîche

"POMMES DAUPHINE"
Sunny Side Up Squire Hill Farm's Ameraucana Hen Egg,
Romaine Lettuce Ribs and "Sauce Lyonnaise"

GARNET YAM "PIEROGI"
Braised Tuscan Kale, Grilled Scallions, Meyer Lemon,
Pine Nuts and Matsutake Mushroom "Bouillon"

BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion

"BONDE DU POITOU"
Red Pear "Tarte Tatin," Heirloom Sorrel,
Celery Branch Salad and Spicy Mustard

"BLEU D'AUVERGNE"
Pumpernickel "Melba," Brussels Sprouts,
Savoy Cabbage and Poached Prunes

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED