

per se

TASTING OF VEGETABLES

November 10, 2015

NAVEL ORANGE MOUSSE
Toasted Oat "Tuile," Parsnip Custard,
Picholine Olives and Petite Basil

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Red Endive and "Gelée de Pommes au Cidre"

"CHOUX VERT FARCI"
"Pain de Campagne," Red Wine Braised Salsify Root,
Fines Herbes and Concord Grape Reduction

WHOLE ROASTED GOLDEN CAULIFLOWER
Pearl Barley "Porridge," Honey Poached Cranberries,
Brussels Sprouts and Pumpkin Seed Vinaigrette

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

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Crispy Sage and Black Truffle Emulsion

"BONDE DU POITOU"
Bartlett Pear, Ruby Beets, Piedmont Hazelnuts,
Fennel Bulb and Aged Balsamic Vinegar

CAVE AGED "COMTÉ"
Corn "Madeleine," Hadley Orchard's Medjool Dates,
Pistachios and Whipped White Gold Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00
SERVICE INCLUDED