

# per se

TASTING OF VEGETABLES

November 16, 2015

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

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

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

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WHOLE ROASTED GOLDEN CAULIFLOWER  
Cracked Farro, Honey Poached Cranberries  
and Pumpkin Seed Vinaigrette

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

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

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

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

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00  
SERVICE INCLUDED