

per se

TASTING OF VEGETABLES

December 17, 2015

PARSNIP CUSTARD

Toasted Oat "Tuile," Satsuma Mandarins
and Picholine Olives

"WALDORF SALAD"

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

"CHOUX VERT FARCI"

Glazed Sweet Carrots, Fines Herbes
and Horseradish "Beurre Blanc"

PAN ROASTED SALSIFY ROOT

Wrapped in Aged Parmesan "Pain Perdu"
Bluefoot Mushrooms, Smoked Turnip Cream, Arugula
and Whole Grain Mustard Vinaigrette

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,
Romaine Lettuce and "Piperade"

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

"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