per se

TASTING OF VEGETABLES

December 24, 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"
Forest 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

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

CAVE AGED "COMTÉ"
Corn "Madeleine," Black Mission Figs, Pistachios
and Whipped White Gold Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED