

per se

TASTING OF VEGETABLES

January 5, 2016

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
and Whole Grain Mustard Vinaigrette

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Parsley,
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 325.00

SERVICE INCLUDED