

# per se

TASTING OF VEGETABLES

January 10, 2016

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PARSNIP BREAD PUDDING  
Forest Mushroom "Consommé," Satsuma Mandarins  
and Tarragon "Mousseline"

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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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"DÉGUSTATION DE POMMES DE TERRE"  
Compressed Chicories, Heirloom Radishes  
and Black Winter Truffle Emulsion

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BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"  
Brussels Sprout "Croustillant," Poached Cranberries  
and Burgundy Mustard "Beurre Blanc"

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"PAVÉ" OF HOLLAND EGGPLANT  
Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"

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MASCARPONE ENRICHED POLENTA "AGNOLOTTI"  
Braised Collard Greens, Pearson Farm's Pecans  
and Rutabaga Purée

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COACH FARM'S "PAYMASTER"  
Sunchoke "Rösti," Red Wine Poached Bartlett Pears,  
Ruby Beets and French Leeks

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

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00  
SERVICE INCLUDED