

per se

TASTING OF VEGETABLES

January 30, 2016

PARSNIP BREAD PUDDING

Forest Mushroom "Consommé," Satsuma Mandarins
and Tarragon "Mousseline"

"WALDORF SALAD"

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

"DÉGUSTATION DE POMMES DE TERRE"

Compressed Chicories, Heirloom Radishes
and Black Winter Truffle Emulsion

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"

Brussels Sprout "Croustillant," Poached Cranberries
and Burgundy Mustard "Beurre Blanc"

"PAVÉ" OF HOLLAND EGGPLANT

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

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"

Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"

NETTLE MEADOW FARM'S "KUNIK"

Sunchoke "Rösti," Bartlett Pears,
Ruby Beets and French Leeks

CAVE AGED "COMTÉ"

Corn "Madeleine," Spice Poached Figs, Toasted Pistachios
and Whipped Acacia Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED