per se

TASTING OF VEGETABLES

February 5, 2016

SWEET CARROT "PAIN PERDU"
Meiwa Kumquats, Toasted Pumpkin Seeds
and Ginger-Scented Yogurt

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

SHIRRED AMERAUCANA HEN EGG*
Braised Tuscan Kale "Panade," Mushroom "Duxelles,"
Pumpernickel "Croûtons" and Holland Leek Vinaigrette

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 "Pipérade"

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

CATO CORNER FARM'S "HOOLIGAN"
Corn "Madeleine," Spice Poached Figs, Toasted Pistachios
and Whipped Acacia Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness