

# per se

TASTING OF VEGETABLES

February 19, 2016

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SMOKED CABBAGE "VICHYSOISE"  
Yukon Gold Potato "Blini" and Truffle Infused Custard

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

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BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"  
Glazed Salsify Root, Caramelized Green Garlic, Vanilla-Scented Currants  
and Black Winter Truffle Emulsion

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

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MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"  
Brioche Melba, Chestnut "Confit," Thompson Grapes  
and "Sauce Vin Jaune"

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NETTLE MEADOW FARM'S "KUNIK"  
Rhubarb & Bosc Pear "Tartelette," Frisée Lettuce  
and Pink Peppercorn Yogurt

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CATO CORNER FARM'S "HOOLIGAN"  
Crispy Russet Potato, Armagnac Poached Prunes,  
Young Fennel and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00  
SERVICE INCLUDED