

per se

TASTING OF VEGETABLES

February 21, 2016

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

"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"
Glazed Salsify Root, Caramelized Green Garlic, Vanilla-Scented Currants
and Black Winter Truffle Emulsion

HOLLAND WHITE ASPARAGUS "EN CROÛTE"
Compressed Radishes, Flowering Watercress
and Wilted Arrowleaf Spinach

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

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

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED