per se

TASTING OF VEGETABLES

September 14, 2016

CARAMELIZED SUNCHOKE "ROYALE"
Yukon Gold Potatoes, Castelfranco Radicchio,
Celery Branch and Black Truffle "Aïoli"

SALAD OF GREENMARKET CHERRY TOMATOES
Pickled Chili Peppers, Cerignola Olive "Relish"
and Heirloom Tomato Emulsion
Seasoned with Armando Manni Extra Virgin Olive Oil

"COURGETTE FARCIE AU PESTO"
Saffron "Pudding," Pimentón Pepper Oil, Toasted Pine Nuts
and Sherry Vinegar Gastrique

NORWICH MEADOWS FARM'S CARROTS
Petite Radishes, Toasted Sesame Seeds, Scallion "Emincé,"
Pea Tendrils and Carrot-Ginger Butter

PARMESAN BRAISED CELTUCE
Pain de Campagne "Croûtons," Sweet Potato "Confit,"
Cocktail Artichokes and Charred Leeks

MASCARPONE ENRICHED CORN "AGNOLOTTI"
Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"

"THE OTHER STEPHEN"
Rolled Oat "Financier," Golden Russet Apples
and BLiS Maple Syrup

JASPER HILL FARM'S "BAYLEY HAZEN BLUE"
Black Pepper "Ficelle," Bell Peppers,
Port Wine & Fig Membrillo

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

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