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TASTING OF VEGETABLES

October 2, 2016

PARSNIP-VANILLA "VELOUTÉ"
Oregon Huckleberries, Compressed Radishes
and Wilted Arrowleaf Spinach

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

GOLDRUSH APPLE "FONDANT"
Preserved Horseradish "Panade," Parisian Carrots,
Norwich Meadows Farm's Cabbage and "Borscht"

CRISPY PULLET EGG*
Butternut Squash "Porridge," Pearson Farm's Pecans,
Castelfranco Radicchio and Black Truffle Gastrique

CAMELIZED SALSIFY ROOT
Charcoal Grilled Matsutake Mushrooms, Poached Quince,
Hakurei Turnips and Toasted Pine Nuts

MASCARPONE ENRICHED POTATO "AGNOLOTTI"
Bluefoot Mushrooms, Petite Swiss Chard
and "Crème de Champignons"

GOAT LADY DAIRY'S "PROVIDENCE"
Zucchini Bread, English Walnut Tapenade,
Spiced "Streusel" and Garden Dill Butter

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

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

PRIX FIXE 325.00
SERVICE INCLUDED