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TASTING OF VEGETABLES

October 6, 2016

PARSNIP-VANILLA "VELOUTÉ"
Oregon Huckleberries, Celery Branch
and Wilted Arrowleaf Spinach

SALAD OF NORWICH MEADOWS FARM'S RADISHES
Pain de Campagne "Croûtons," Welsh Onion "Fondue"
and Garden Vegetable Bouillon

GOLDRUSH APPLE "FONDANT"
Preserved Horseradish "Panade," Parisian Carrots,
Savoy Cabbage and "Borscht"

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

CARAMELIZED 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"

"THE OTHER STEPHEN"
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