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TASTING OF VEGETABLES

October 14, 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 HEN EGG*
Butternut Squash "Porridge," Pearson Farm's Pecans,
Castelfranco Radicchio and Black Truffle Gastrique

CAMELIZED SALSIFY ROOT
Charcoal Grilled Matsutake Mushrooms, Hakurei Turnips,
Toasted Pine Nuts and Aged Balsamic Vinegar

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

GOAT LADY DAIRY'S "PROVIDENCE"
Spiced Quince Cake, Salt Baked Sweet Potatoes
and Whole Grain Mustard

JASPER HILL FARM'S "BAYLEY HAZEN BLUE"
English Walnut "Streusel," Tiger Stripe Figs
and Belgian Endive

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

PRIX FIXE 325.00
SERVICE INCLUDED