

# per se

TASTING OF VEGETABLES

October 30, 2016

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"FRENCH ONION SOUP"  
Aged Comté, Caramelized Onion "Sabayon,"  
Granny Smith Apples and Snipped Chives

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SALAD OF BUTTERMILK FRIED CAULIFLOWER  
Persian Cucumbers, Castelfranco Radicchio,  
Hass Avocado and "Ranch Dressing"

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BRAISED RED CABBAGE "PIEROGI"  
Chestnut "Confit," Brussels Sprouts, Compressed Spinach  
and Black Winter Truffle Vinaigrette

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GNOCCHI "À LA PARISIENNE"  
Butternut Squash, Matsutake Mushrooms,  
Salsify Root and Lamborn Pea Tendrils

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"POMMES BOULANGÈRES"  
Crispy "Mille-Feuille," Glazed Young Carrots,  
Flowering Watercress and "Sauce Bordelaise"

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

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SPRING BROOK FARM'S "ASHBROOK"  
Spiced Quince Cake, Salt Baked Sweet Potatoes  
and Whole Grain Mustard

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"BLEU D'AUVERGNE"  
Black Mission Fig "Tartelette," Celery Branch  
and Kendall Farms' Crème Fraîche

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

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PRIX FIXE 325.00  
SERVICE INCLUDED