per se

TASTING OF VEGETABLES

November 21, 2016

BROCCOLI "VELOUTÉ"
Brioche "Croûtons," Marcona Almonds
and Parmesan "Mousseline"

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
"Haupia," Greenmarket Peppers, Cilantro Shoots
and Coconut "Vierge"

BRAISED RED CABBAGE "PIEROGI"
Brussels Sprouts, Compressed Spinach, Chestnut "Confit"
and Banyuls Vinegar "Aigre-Doux"

DELICATA SQUASH "FONDANT"
Pickled Cranberries, Candied English Walnuts,
Roasted Beets and Celeriac Purée

"POMMES BOULANGÈRES"
Glazed Sweet Carrots, Young Kale
and "Sauce Bordelaise"

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

FOUR FAT FOWL'S "ST. STEPHEN"
Granola Crusted Bartlett Pear and Celery Branch "Ribbons"

"BLEU D'AUVERGNE"
Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

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"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