per se

TASTING OF VEGETABLES

December 4, 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

CHARCOAL-GRILLED ROMANESCO
"Pain de Campagne," Cherry Belle Radishes,
Gem Lettuce and Hen Egg Emulsion

MASCARPONE-ENRICHED POTATO "AGNOLOTTI"
Forest Mushrooms, 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