

per se

TASTING OF VEGETABLES

February 5, 2017

"CREAM" OF BROCCOLI SOUP
"Matignon" of Root Vegetables, Black Winter Truffles,
and Braised Leek Custard

CRISPY HASS AVOCADO
Horseradish "Panna Cotta," Cherry Belle Radishes, and Celery Branch

"VOL-AU-VENT D'ARTICHAUTS"
Pickled Crosnes, Moroccan Olives, Fresno Peppers,
and Comté "Mousseline"

CHARCOAL-GRILLED CAULIFLOWER
Granny Smith Apples, Persian Cucumbers, Vadouvan Curry Emulsion,
and Toasted Almond Vinaigrette

HERB-CRUSTED HOLLAND EGGPLANT
Salvatore Brooklyn Ricotta "Gnocchi," Forest Mushrooms,
Sweet Carrots, and Marsala Sauce

SMOKED SWEET ONION "AGNOLOTTI"
Crispy Kale, Piedmont Hazelnuts,
and Black Winter Truffle Butter

JASPER HILL FARM'S "WINNIMERE"
Belgian Endive, Sour Cherry Marmalade,
and Burgundy Mustard

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

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

PRIX FIXE 325.00

SERVICE INCLUDED