

# per se

TASTING OF VEGETABLES

November 10, 2019

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HONEYNUT SQUASH "DUMPLING"  
Scallion Salad and Young Ginger Vinaigrette

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"TARTELETTE" OF SLOW-ROASTED BEETS  
Preserved Green Strawberries, Fines Herbes,  
and "Green Goddess" Dressing

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HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"  
Anson Mills Farro Verde, Persian Cucumbers, Oven-Roasted Tomatoes,  
and Tuscan Kale "Aioli"

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CELERY ROOT "PASTRAMI"  
Shiitake Mushrooms, Piedmont Hazelnuts,  
and Pickled Sultanas

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"BREAD AND BUTTER"  
"Parker House Roll" and Diane St. Clair's Animal Farm Butter

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YUKON GOLD POTATO "AGNOLOTTI"  
Cocktail Artichokes, Sweet Carrots, Watercress Leaves,  
and "Vin Jaune" Emulsion

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HAND-CUT "TAGLIATELLE"  
"Parmigiano-Reggiano," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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HERB-CRUSTED HOLLAND EGGPLANT  
per se Ricotta, Greenmarket Peppers,  
and Italian Parsley Oil

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JASPER HILL FARM "BAYLEY HAZEN BLUE"  
Spiced Pumpkin "Genoise," Flowering Quince,  
Belgian Endive, and Pearson Farm Pecans

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

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PRIX FIXE 355.00

SERVICE INCLUDED