

per se

TASTING OF VEGETABLES

October 20, 2015

CARAMELIZED SUNCHOKE "POTAGE"

Chive "Tuile," Marcona Almonds,
Concord Grapes and Parsnip Cream

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Oat "Crisp," Compressed Cucumbers,
Hass Avocado and Belgian Endive

TOASTED BARLEY AND PUMPKIN SEED "PORRIDGE"

Aged "Comté," Citrus Glazed Carrot,
Salsify Root and Braised Swiss Chard

"POMMES DAUPHINE"

Sunny Side Up Hen Egg, Romaine Lettuce Ribs
and "Sauce Lyonnaise"

GARNET YAM "PIEROGI"

Tuscan Kale, Grilled Scallions, Meyer Lemon, Pine Nuts
and Matsutake Mushroom "Bouillon"

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Pea Shoots, Crispy Sage
and Black Truffle Emulsion

"BONDE DU POITOU"

Red Pear "Tarte Tatin," Heirloom Sorrel,
Celery Branch Salad and Spicy Mustard

"BLEU D'AUVERGNE"

Pumpernickel "Melba," Ruby Beets,
Savoy Cabbage and Poached Prunes

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED