

per se

TASTING OF VEGETABLES

October 24, 2015

CARAMELIZED SUNCHOKES "POTAGE"

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

"WALDORF SALAD"

Compressed Honeycrisp Apples, Toasted English Walnuts,
Red Endive, Frisée Lettuce and Celery Branch "Ribbons"

PEARL 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 and Spicy Mustard

"BLEU D'AUVERGNE"

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED