

per se

TASTING OF VEGETABLES

October 31, 2015

CARAMELIZED SUNCHOKE "POTAGE"
Chive "Tuile," Marcona Almonds,
Concord Grapes and Parsnip Cream

"WALDORF SALAD"
Compressed Honeycrisp Apples, Toasted English Walnuts,
Red Endive and Celery Branch "Ribbons"

PEARL BARLEY AND PUMPKIN SEED "PORRIDGE"
Aged "Comté," Citrus Glazed Carrot,
Salsify Root and Braised Swiss Chard

FOREST MUSHROOM "POT PIE"
Pretzel "Lattice" and "Pommes de Terre à la 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"
Ruby Beets, Savoy Cabbage and Poached Prunes

"ASSORTMENT OF DESSERTS"

310.00
SERVICE INCLUDED