

per se

TASTING OF VEGETABLES

November 7, 2015

NAVEL ORANGE MOUSSE
Toasted Oat "Tuile," Parsnip Custard,
Picholine Olives and Petite Basil

"WALDORF SALAD"
Compressed Honeycrisp Apples, 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," Crispy Sage and Black Truffle Emulsion

"BONDE DU POITOU"
Bartlett Pear, Ruby Beets, Piedmont Hazelnuts,
Fennel Bulb and Aged Balsamic Vinegar

"BLEU D'AUVERGNE"
Spiced Oat "Lavash," Pearson Farm's Pecans,
Hakurei Turnips and Prune "Pudding"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00
SERVICE INCLUDED