

per se

TASTING OF VEGETABLES

November 20, 2015

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

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"

"CHOUX VERT FARCI"
"Pain de Campagne," Red Wine Braised Salsify Root,
Fines Herbes and Concord Grape Reduction

WHOLE ROASTED GOLDEN CAULIFLOWER
Cracked Farro, Honey Poached Cranberries
and Pumpkin Seed Vinaigrette

GARNET YAM "PIEROGI"
Tuscan Kale, Grilled Scallions, Meyer Lemon, Pine Nuts
and Bluefoot Mushroom "Bouillon"

MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"
Chestnut "Confit," Brussels Sprouts, Crispy Sage
and Black Truffle Emulsion

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

CAVE AGED "COMTÉ"
Corn "Madeleine," Hadley Orchard's Medjool Dates,
Pistachios and Whipped White Gold Honey

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00
SERVICE INCLUDED