

# per se

TASTING OF VEGETABLES

January 10, 2016

---

PARSNIP BREAD PUDDING

Forest Mushroom "Consommé," Satsuma Mandarins  
and Tarragon "Mousseline"

---

"WALDORF SALAD"

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

---

"DÉGUSTATION DE POMMES DE TERRE"

Compressed Chicories, Heirloom Radishes  
and Black Winter Truffle Emulsion

---

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"

Brussels Sprout "Croustillant," Poached Cranberries  
and Burgundy Mustard "Beurre Blanc"

---

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"

---

MASCARPONE ENRICHED POLENTA "AGNOLOTTI"

Braised Collard Greens, Pearson Farm's Pecans  
and Rutabaga Purée

---

COACH FARM'S "PAYMASTER"

Sunchoke "Rösti," Red Wine Poached Bartlett Pears,  
Ruby Beets and French Leeks

---

CAVE AGED "COMTÉ"

Corn "Madeleine," Black Mission Figs, Pistachios  
and Whipped White Gold Honey

---

"ASSORTMENT OF DESSERTS"

---

PRIX FIXE 325.00

SERVICE INCLUDED