

per se

TASTING OF VEGETABLES

January 12, 2016

PARSNIP BREAD PUDDING
Forest Mushroom "Consommé," Blood Orange
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