

per se

TASTING OF VEGETABLES

February 10, 2016

"PUFFED" PUMPERNICKEL LAVASH
Hass Avocado Purée & Coconut-Carrot Cream

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

SHIRRED AMERAUCANA HEN EGG*
Braised Tuscan Kale "Panade," Mushroom "Duxelles,"
Pumpnickel "Croûtons" and Holland Leek Vinaigrette

BUTTERNUT SQUASH "GNOCCHI À LA PARISIENNE"
Glazed Salsify Root, Caramelized Green Garlic, Vanilla-Scented Currants
and Black Winter Truffle Emulsion

"PAVÉ" OF HOLLAND EGGPLANT
Cocktail Artichokes, Garden Basil,
Romaine Lettuce and "Pipérade"

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche "Melba," Chestnut "Confit," Thompson Grapes
and "Sauce Vin Jaune"

NETTLE MEADOW FARM'S "KUNIK"
Rhubarb & Bosc Pear "Tartelette," Frisée Lettuce
and Pink Peppercorn Yogurt

CATO CORNER FARM'S "HOOLIGAN"
Crispy Russet Potato, Armagnac Poached Figs,
Young Fennel and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00
SERVICE INCLUDED