

per se

TASTING OF VEGETABLES

February 27, 2016

SMOKED CABBAGE "VICHYSOISE"
Yukon Gold Potato "Blini" and Truffle Infused Custard

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

"PITHIVIER DE POMMES DE TERRE"
Picholine Olives, French Breakfast Radishes,
Saffron Pickled Garlic and Arugula "Pesto"

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

HOLLAND WHITE ASPARAGUS "EN CROÛTE"
Hen Egg Purée, English Peas, Cauliflower Florettes,
Marcona Almonds and Brown Butter Emulsion

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"
"Carrot Cake," Fennel Bulb Relish,
Toasted Pistachios and Sultana Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00
SERVICE INCLUDED