

# per se

TASTING OF VEGETABLES

February 28, 2016

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

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

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"PITHIVIERS DE POMMES DE TERRE"  
Picholine Olives, Saffron Pickled Garlic,  
Petite Radishes and Arugula "Pesto"

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

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HOLLAND WHITE ASPARAGUS "EN CROÛTE"  
Hen Egg Purée, English Peas, Cauliflower Florettes,  
Marcona Almonds and "Beurre Noisette"

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

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

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CATO CORNER FARM'S "HOOLIGAN"  
"Carrot Cake," Fennel Bulb Relish,  
Candied Pistachios and Sultana Purée

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00  
SERVICE INCLUDED