

per se

TASTING OF VEGETABLES

March 11, 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"

"PITHIVIERS DE POMMES DE TERRE"
Picholine Olives, Saffron Pickled Garlic,
Petite Radishes 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 "Beurre Noisette"

MASCARPONE ENRICHED CELERIAC "AGNOLOTTI"
Brioche Melba, Thompson Grapes, Piedmont Hazelnuts
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