

# per se

TASTING OF VEGETABLES

September 23, 2016

---

CARAMELIZED SUNCHOKE "ROYALE"  
Yukon Gold Potatoes, Castelfranco Radicchio,  
Celery Branch and Black Truffle "Aïoli"

---

SALAD OF GREENMARKET CHERRY TOMATOES  
Pickled Chili Peppers, Cerignola Olive "Relish"  
and Heirloom Tomato Emulsion  
Seasoned with Armando Manni Extra Virgin Olive Oil

---

"COURGETTE FARCIE AU PESTO"  
Saffron "Pudding," Pimentón Pepper Oil, Toasted Pine Nuts  
and Sherry Vinegar Gastrique

---

NORWICH MEADOWS FARM'S CARROTS  
Petite Radishes, Toasted Sesame Seeds, Scallion "Emincé,"  
Pea Tendrils and Carrot-Ginger Butter

---

PARMESAN BRAISED CELTUCE  
Pain de Campagne "Croûtons," Sweet Potato "Confit,"  
Cocktail Artichokes and Charred Leeks

---

MASCARPONE ENRICHED CORN "AGNOLOTTI"  
Chanterelle Mushrooms, Shelling Beans,  
Flowering Basil and "Vin Jaune"

---

"THE OTHER STEPHEN"  
Rolled Oat "Financier," Golden Russet Apples  
and BLiS Maple Syrup

---

JASPER HILL FARM'S "BAYLEY HAZEN BLUE"  
Black Pepper "Ficelles," Bell Peppers,  
Port Wine & Fig Membrillo

---

"ASSORTMENT OF DESSERTS"  
Fruit, Ice Cream, Chocolate and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED