

# per se

TASTING OF VEGETABLES

October 2, 2016

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PARSNIP-VANILLA "VELOUTÉ"  
Oregon Huckleberries, Compressed Radishes  
and Wilted Arrowleaf Spinach

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

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GOLDRUSH APPLE "FONDANT"  
Preserved Horseradish "Panade," Parisian Carrots,  
Norwich Meadows Farm's Cabbage and "Borscht"

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CRISPY PULLET EGG\*  
Butternut Squash "Porridge," Pearson Farm's Pecans,  
Castelfranco Radicchio and Black Truffle Gastrique

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

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MASCARPONE ENRICHED POTATO "AGNOLOTTI"  
Forest Mushrooms, Petite Swiss Chard  
and "Crème de Champignons"

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GOAT LADY DAIRY'S "PROVIDENCE"  
Zucchini Bread, English Walnut Tapenade,  
Spiced "Streusel" and Garden Dill Butter

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

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

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PRIX FIXE 325.00

SERVICE INCLUDED