

# per se

TASTING OF VEGETABLES

October 22, 2016

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"FRENCH ONION SOUP"  
Aged Comté, Caramelized Onion "Sabayon,"  
Granny Smith Apples and Snipped Chives

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SALAD OF NORWICH MEADOWS FARM'S RADISHES  
Pain de Campagne "Croûtons," Persian Cucumbers  
and Garden Vegetable Bouillon

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BRAISED RED CABBAGE "PIEROGI"  
Chestnut "Confit," Salsify Root, Compressed Spinach  
and Black Winter Truffle Vinaigrette

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"POMMES BOULANGÈRE"  
Crispy "Mille-Feuille," Glazed Young Carrots,  
Flowering Watercress and "Sauce Bordelaise"

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GNOCCHI "PARISIENNE"  
Butternut Squash, Matsutake Mushrooms, Brussels Sprouts  
and Lamborn Pea Tendrils

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

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"THE OTHER STEPHEN"  
Spiced Quince Cake, Salt Baked Sweet Potatoes  
and Whole Grain Mustard

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"BLEU D'AUVERGNE"  
Black Mission Fig "Tartelette," Celery Branch  
and Kendall Farms' Crème Fraîche

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

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PRIX FIXE 325.00

SERVICE INCLUDED