

per se

TASTING OF VEGETABLES

November 4, 2016

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

SALAD OF BUTTERMILK FRIED CAULIFLOWER
Persian Cucumbers, Castelfranco Radicchio,
Hass Avocado and "Ranch Dressing"

BRAISED RED CABBAGE "PIEROGI"
Chestnut "Confit," Brussels Sprouts, Compressed Spinach
and Black Winter Truffle Vinaigrette

GNOCCHI "À LA PARISIENNE"
Butternut Squash, Matsutake Mushrooms,
Salsify Root and Lamborn Pea Tendrils

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

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

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

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

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

PRIX FIXE 325.00

SERVICE INCLUDED