

per se

TASTING OF VEGETABLES

November 18, 2016

"FRENCH ONION SOUP"
Aged "Comté," Caramelized Onion "Sabayon,"
Turnip Marmalade and Snipped Chives

CRISPY JAPANESE MOUNTAIN YAMS
French Breakfast Radishes, Charred Welsh Onion "Aioli,"
Satsuma Mandarins and Spiced Cashews

BRAISED RED CABBAGE "PIEROGI"
Brussels Sprouts, Compressed Spinach, Chestnut "Confit"
and Banyuls Vinegar "Aigre-Doux"

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

"POMMES BOULANGÈRES"
Glazed Sweet Carrots, Young Kale
and "Sauce Bordelaise"

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

FOUR FAT FOWL'S "ST. STEPHEN"
Granola Crusted Bartlett Pear and Celery Branch Ribbons

"BLEU D'Auvergne"
Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

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

PRIX FIXE 325.00
SERVICE INCLUDED