

per se

TASTING OF VEGETABLES

December 10, 2016

BROCCOLI "VELOUTÉ"
Brioche "Croûtons," Marcona Almonds,
and Parmesan "Mousseline"

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
"Haupia," Greenmarket Peppers, Cilantro Shoots,
and Coconut "Vierge"

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

DELICATA SQUASH "FONDANT"
Pickled Cranberries, Candied English Walnuts,
Roasted Beets, and Celeriac Purée

CHARCOAL-GRILLED ROMANESCO
"Pain de Campagne," Icicle Radishes,
Gem Lettuce, and Hen Egg Emulsion

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

FOUR FAT FOWL'S "ST. STEPHEN"
Granola-Crusted Bartlett Pear and Belgian Endive

"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