

per se

TASTING OF VEGETABLES

November 26, 2017

GARDEN PUMPKIN CUSTARD

"Madeleine au Quatre Épices," Brown Butter "Chiffon,"
and Black Winter Truffle "Coulis"

SALAD OF NORWICH MEADOWS FARM CARROTS

Brassica, Cauliflower Florettes, Thompson Grapes,
and Sultana "Condiment"

SLOW-COOKED HEN EGG YOLK

Greenmarket Radishes, Tatsoi Leaves,
and Caraflex Cabbage Purée

BRAISED KALE "BARBAJUAN"

Black Trumpet Mushrooms, California Pistachios,
and Ruby Beet "Pudding"

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

PARSNIP "MILLE-FEUILLE"

Compressed Persimmons, Piedmont Hazelnuts,
and Creamed Arrowleaf Spinach

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Castelmagno" Mousseline,
and "Beurre Noisette"
(175.00 supplement)

ROASTED BUTTERNUT SQUASH "AGNOLOTTI"

Brussels Sprouts, Celery Branch, Toasted Pumpkin Seeds,
and Black Truffle Emulsion

JASPER HILL FARM "MOSES SLEEPER"

Gala Apples, English Walnut "Streusel,"
and Snug Harbor Heritage Farm Honey

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED