

per se

TASTING OF VEGETABLES

September 22, 2019

"CREAM" OF MATSUTAKE MUSHROOM SOUP
Preserved Ginger, Soft Tofu,
and Spruce Tips

"BEETS AND LEEKS"
Pickled Beet Purée, French Leeks, Petite Onions,
and Black Truffle "Ravigote"

HAWAIIAN HEART OF PEACH PALM "CROQUETTE"
Marinated Fairytale Eggplant, Greenmarket Peppers,
and Charred Hass Avocado Mousse

NORWICH MEADOWS FARM HONEYNUT SQUASH
Toasted Pine Nuts, Compressed Scallions, Crispy Sunchokes,
and Red Wine Vinaigrette

"BREAD AND BUTTER"
"Parker House Roll" and Diane St. Clair's Animal Farm Butter

TOMATO RICOTTA "AGNOLOTTI DOPPI"
Sweet Basil, Sungold Tomatoes,
and "Mousseline Choron"

"BARBECUED" GREENMARKET CARAFLEX CABBAGE
"Gremolata," Summer Pole Bean "Ragoût,"
and Caramelized Onion Jus

"GOUGÈRE"
with Aged "Gruyère" and Black Winter Truffles

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

PRIX FIXE 355.00
SERVICE INCLUDED