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TASTING OF VEGETABLES

September 25, 2019

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

"BEETS AND LEEKS"
French Leeks, Petite Onions, Pickled Beet Purée,
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
Crispy Sunchokes, Compressed Scallions, Toasted Pine Nuts,
and Red Wine Vinaigrette

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

TOMATO RICOTTA "AGNOLOTTI DOPPI"
Sungold Tomatoes, Sweet Basil,
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