

# per se

TASTING OF VEGETABLES

September 27, 2019

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

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"BEETS AND LEEKS"  
Pickled Beet Purée, Holland Leeks, California Pistachios  
and Black Truffle "Ravigote"

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HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"  
Marinated Fairy Tale Eggplant, Greenmarket Peppers,  
and Charred Hass Avocado Mousse

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

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

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

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

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

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

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PRIX FIXE 355.00  
SERVICE INCLUDED