

per se

TASTING OF VEGETABLES

September 28, 2019

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

SALAD OF COMPRESSED ASIAN PEARS
Five Spice "Streusel," Crispy Shiitake Mushrooms,
English Walnuts, and Celery Root Purée

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

NORWICH MEADOWS FARM HONEYNUT SQUASH
Crispy Sunchokes, 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