

per se

TASTING OF VEGETABLES

October 15, 2019

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

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

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

NORWICH MEADOWS FARM HONEYNUT SQUASH
Sunchoke Chips, 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"
Marinated Tomatoes, Sweet Basil,
and "Mousseline Choron"

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

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

JASPER HILL FARM "BAYLEY HAZEN BLUE"
Spiced Pumpkin "Genoise," Poached Quince,
Belgian Endive, and Pearson Farm Pecans

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

PRIX FIXE 355.00

SERVICE INCLUDED