

per se

TASTING OF VEGETABLES

October 20, 2019

"CREAM" OF MATSUTAKE MUSHROOM SOUP
Preserved Ginger and Soft Tofu

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

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"
Anson Mills Farro Verde, Persian Cucumbers, Oven-Roasted Tomatoes,
and Tuscan Kale "Aioli"

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

YUKON GOLD POTATO "AGNOLOTTI"
Cocktail Artichokes, Sweet Carrots, Watercress Leaves,
and "Vin Jaune" Emulsion

"CARNAROLI RISOTTO BIOLOGICO"
"Castelmagno" Mousse, "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

"BARBECUED" GREENMARKET CARAFLEX CABBAGE
"Gremolata," 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