

# per se



2006- 2020

TASTING OF VEGETABLES

October 21, 2019

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

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

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

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NORWICH MEADOWS FARM HONEYNUT SQUASH  
Sunchoke Chips, 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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YUKON GOLD POTATO "AGNOLOTTI"  
Cocktail Artichokes, Sweet Carrots, Watercress Leaves,  
and "Vin Jaune" Emulsion

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

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

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

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

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PRIX FIXE 355.00

SERVICE INCLUDED