

# per se

TASTING OF VEGETABLES

November 16, 2019

---

HONEYNUT SQUASH "DUMPLING"  
Scallion Salad and Young Ginger Vinaigrette

---

"TARTELETTE" OF SLOW-ROASTED BEETS  
Preserved Green Strawberries, Fines Herbes,  
and "Green Goddess" Dressing

---

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

---

CELERY ROOT "PASTRAMI"  
Shiitake Mushrooms, Piedmont Hazelnuts,  
and Pickled Sultanas

---

"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)

---

HERB-CRUSTED HOLLAND EGGPLANT  
per se Ricotta, Greenmarket Peppers,  
and Italian Parsley Oil

---

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

---

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

---

PRIX FIXE 355.00

SERVICE INCLUDED