

per se

TASTING OF VEGETABLES

November 18, 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

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano," "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