

# per se

TASTING OF VEGETABLES

December 16, 2015

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PARSNIP CUSTARD

Toasted Oat "Tuile," Satsuma Mandarins  
and Picholine Olives

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"WALDORF SALAD"

"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,  
Belgian Endive and "Gelée de Pommes au Cidre"

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"CHOUX VERT FARCI"

Glazed Sweet Carrots, Fines Herbes  
and Horseradish "Beurre Blanc"

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PAN ROASTED SALSIFY ROOT

Wrapped in Aged Parmesan "Pain Perdu"  
Bluefoot Mushrooms, Smoked Turnip Cream, Arugula  
and Whole Grain Mustard Vinaigrette

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"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Petite Basil,  
Romaine Lettuce and "Piperade"

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MASCARPONE ENRICHED BUTTERNUT SQUASH "AGNOLOTTI"

Chestnut "Confit," Brussels Sprouts, Crispy Sage  
and Black Truffle Emulsion

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HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence  
(125.00 supplement)

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"BONDE DU POITOU"

Bartlett Pear, Ruby Beets, Piedmont Hazelnuts,  
Fennel Bulb and Aged Balsamic Vinegar

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CAVE AGED "COMTÉ"

Corn "Madeleine," Hadley Orchard's Medjool Dates,  
Pistachios and Whipped White Gold Honey

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED