

per se

TASTING OF VEGETABLES

November 8, 2006

PARSNIP-VANILLA SOUP
White Wine Poached Bartlett Pear
and Anise-Hyssop

"FRICASSÉE" OF BRAISED SALSIFY
Glazed Cipollini and Pearl Onions, "Confit" of Young Leeks,
Navel Orange "Suprêmes" and Garden Mâche
with "Sauce Maltaise"

SALAD OF CARAMELIZED FALL SQUASH
Butternut Squash "Mille-Feuille," "Panade aux Quatre Épices,"
Brussels Sprouts, Crispy Sage and Pomegranate Reduction

"PANACHÉ D'ARTICHAUTS"
Violet and Globe Artichokes, Rainbow Swiss Chard Ribs
and Niçoise Olive "Croûton" with Armando Manni "Per Me" Extra Virgin Olive Oil 2005
and Aged Balsamic Vinegar

HERB ROASTED HEN-OF-THE-WOODS MUSHROOM
Sunchoke "Flan," Sunchoke "Chips"
and Field Mizuna

BLACK WINTER TRUFFLE "MACARONI AND CHEESE"
"Mezzi Rigatoni" with Keen's Cheddar, Black Winter Truffles
and "Brioche" Breadcrumbs

"BEN NEVIS"
"Vierge" of Roasted Sweet Peppers, Italian Eggplant,
Pickled Cauliflower "Florettes," Currants
and "Pain de Campagne"

APPLE CIDER SORBET
Pumpkin "Génoise" and Custard
with "Gelée d'Apfel Cuvée et Confit de Pommes"

GARDEN SWEET CARROT CAKE
Cream Cheese Icing, Indonesian Cinnamon Ice Cream,
Carrot "Tempura" and Black Raisin "Coulis"

"MIGNARDISES"

PRIX FIXE 210.00
SERVICE INCLUDED

TEN COLUMBUS CIRCLE, NEW YORK, NEW YORK 10019