

per se

TASTING OF VEGETABLES

December 21, 2016

CARAMELIZED SUNCHOKE "VELOUTÉ"

Thompson Grapes, Fennel Bulb,
and Parsnip Custard

WALNUT-CRUSTED SALSIFY ROOT

Castelfranco Radicchio, Satsuma Mandarin "Demi-Sec,"
Spiced Pumpkin Purée, and Black Winter Truffle

BRAISED RED CABBAGE "PIEROGI"

Brussels Sprouts, Compressed Spinach, Chestnut "Confit,"
and Banyuls Vinegar "Aigre-Doux"

SALT-BAKED CELERIAC

Roasted Bartlett Pears, Celery Branch,
and Pistachio Emulsion

CHARCOAL-GRILLED ROMANESCO

"Pain de Campagne," Gem Lettuce,
Icicle Radishes, and Hen Egg Emulsion

SMOKED SWEET ONION "AGNOLOTTI"

Kale Sprouts, Toasted Hazelnuts,
and Black Winter Truffle Butter

HAND-CUT "TAGLIATELLE"

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

FOUR FAT FOWL'S "ST. STEPHEN"

Belgian Endive, Spiced Sour Cherry Marmalade,
and Burgundy Mustard

"BLEU D'AUVERGNE"

Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED