

per se

TASTING OF VEGETABLES

December 30, 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 Truffles

SALT-BAKED CELERIAC

Roasted Bartlett Pears, Celery Branch,
and Pistachio "Beurre Blanc"

CHARCOAL-GRILLED ROMANESCO

"Pain de Campagne," Romaine Lettuce,
Petite Radishes, and Hen Egg Emulsion

RED WINE-BRAISED TRUMPET ROYALE MUSHROOM

Brussels Sprouts, Hakurei Turnips, Glazed Carrots,
and "Crème de Champignons"

SMOKED SWEET ONION "AGNOLOTTI"

Crispy Kale, 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, 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