# per se

## TASTING OF VEGETABLES

February 1, 2017

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"CREAM" OF BROCCOLI SOUP
"Matignon" of Root Vegetables, Black Winter Truffles,
and Braised Leek Custard

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SALAD OF CARAMELIZED PARSNIPS
Italian Tardivo, Hawaiian Hearts of Peach Palm,
Oro Blanco "Suprêmes," and Black Winter Truffles

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"VOL-AU-VENT D'ARTICHAUTS"
Pickled Holland Eggplant, Moroccan Olives,
Fresno Peppers, and Comté "Mousseline"

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CHARCOAL-GRILLED CAULIFLOWER
Granny Smith Apples, Persian Cucumbers, Vadouvan Curry Emulsion,
and Toasted Almond Vinaigrette

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RED WINE-BRAISED TRUMPET ROYALE MUSHROOM
Brussels Sprouts, Hakurei Turnips, Glazed Carrots,
and "Crème de Champignons"

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SMOKED SWEET ONION "AGNOLOTTI"
Crispy Kale, Piedmont Hazelnuts,
and Black Winter Truffle Butter

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

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JASPER HILL FARM'S "WINNIMERE"
Belgian Endive, Sour Cherry Marmalade,
and Burgundy Mustard

"BLEU D'AUVERGNE"
Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness