per se

TASTING OF VEGETABLES

February 21, 2017

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

CRISPY HASS AVOCADO
Horseradish "Panna Cotta," English Walnuts,
and Cherry Belle Radishes

"TARTELETTE" OF COCKTAIL ARTICHOKES
Hearts of Romaine Lettuce, Persian Cucumbers,
Tomato Marmalade, and "Ranch Dressing"

SALT-BAKED CARROTS
Ruby Beets, "Demi-Sec" Mandarins, Crispy Shallots,
and Juniper-Scented Crème Fraîche

HERB-CRUSTED HOLLAND EGGPLANT
Russet Potato "Gnocchi," Forest Mushrooms,
Jingle Bell Peppers, and Marsala Sauce

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

"CARNAROLI RISOTTO BIOLOGICO"
Shaved Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

NETTLE MEADOW FARM'S "KUNIK"
Belgian Endive, Sour Cherry Marmalade,
and Burgundy Mustard

JASPER HILL FARM'S "BAYLEY HAZEN BLUE"
Flowering Quince "Tartelette" and Celery Branch Salad

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

PRIX FIXE 325.00

SERVICE INCLUDED

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