per se

TASTING OF VEGETABLES

November 16, 2017

SUNCHOKE "POTAGE"
"Gnocchi à la Parisienne," Welsh Onions,
Tangerines, and Gem Lettuces

SALAD OF NORWICH MEADOWS FARM CARROTS
Crispy Nettles, Cauliflower Florettes, Concord Grapes,
and Sultana "Condiment"

BRAISED KALE "BARBAJUAN"
Black Trumpet Mushrooms, California Pistachios,
and Ruby Beet Purée

PARSNIP AND BLACK TRUFFLE "LASAGNA"
Compressed Persimmons, Piedmont Hazelnuts,
and Creamed Arrowleaf Spinach

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

PARMESAN-CRUSTED BROCCOLI
Hen-of-the-Wood Mushrooms, Mizuna Leaves,
and Sweet Pepper "Pudding"

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SLOW-ROASTED BUTTERNUT SQUASH "AGNOLOTTI"
Brussels Sprouts, Celery Branch, Toasted Pumpkin Seeds,
and Black Truffle Emulsion

JASPER HILL FARM "MOSES SLEEPER"
Gala Apples, English Walnut "Streusel,"
and Snug Harbor Heritage Farm Honey

"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