per se

TASTING OF VEGETABLES

December 5, 2017

GARDEN PUMPKIN CUSTARD
"Madeleine au Quatre Épices," Brown Butter "Chiffon,"
and Black Winter Truffle "Coulis"

SALAD OF NORWICH MEADOWS FARM CARROTS
Cauliflower Florettes, Thompson Grapes,
Brassicas, and Sultana "Condiment"

SLOW-COOKED HEN EGG YOLK
Greenmarket Radishes, Baby Bok Choy,
and Caraflex Cabbage Purée

BROCCOLI "BEGGAR'S PURSE"
Salsify "Émincé," Pine Nut Vinaigrette,
and Preserved Ají Dulce Pepper Emulsion

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

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PARSNIP "MILLE-FEUILLE"
Compressed Persimmons, Piedmont Hazelnuts,
and Creamed Arrowleaf Spinach

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

ROASTED BUTTERNUT SQUASH "AGNOLOTTI"
Brussels Sprouts, Celery Branch, 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