

per se

TASTING OF VEGETABLES

December 16, 2017

GARDEN PUMPKIN CUSTARD

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

SALAD OF NORWICH MEADOWS FARM CARROTS

Kumquat Confit, Satsuma Mandarin "Suprêmes,"
Spiced Cashews, and "Consommé Bigarade"

SLOW-COOKED HEN EGG YOLK

Greenmarket Radishes, Tatsoi,
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

ROASTED BUTTERNUT SQUASH "AGNOLOTTI"

Brussels Sprouts, Celery Branch, Pumpkin Seeds,
and Black Truffle Emulsion

HAND-CUT "TAGLIATELLE"

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

CELERY ROOT "PASTRAMI"

Pumpernickel Melba, Petite Lettuces, Pickled Turnips,
and Spicy Mustard "Condiment"

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