per se

TASTING OF VEGETABLES

January 6, 2018

GARDEN PUMPKIN CUSTARD
"Madeleine aux 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 "Emincé," 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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CELERY ROOT "PASTRAMI"
Pumpernickel Melba, Petite Lettuces, Pickled Turnips,
and Spicy Mustard "Condiment"

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

LA RATTE POTATO "AGNOLOTTI"
Black Trumpet Mushrooms, Glazed Pearl Onions,
Crispy Shallots, and "Sauce Bordelaise"

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

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

PRIX FIXE 340.00

SERVICE INCLUDED

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