

# per se

TASTING OF VEGETABLES

January 27, 2018

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"CREAM" OF BROCCOLI  
Brioche Melba and Parmesan "Mousseline"

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SALAD OF CRISPY SALSIFY ROOT  
Sour Cherries, Compressed Chicories,  
Sunflower Seeds, and Black Winter Truffle

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HERB-CRUSTED HOLLAND EGGPLANT  
Ají Dulce Peppers, Garden Basil,  
and Scallion Oil

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SLOW-COOKED HEN EGG YOLK\*  
"Spätzle," Pickled Red Cabbage, Pearl Onions,  
and Savoy Cabbage Emulsion

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"BREAD AND BUTTER"  
"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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CHARCOAL-GRILLED BUTTERNUT SQUASH  
Black Trumpet Mushrooms, Honeycrisp Apples,  
Lacinato Kale, and California Yuzu

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SWEET POTATO "RISOTTO"  
"Castelmagno" and Shaved Black Winter Truffles  
(125.00 supplement)

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CARAMELIZED SUNCHOKE "ANOLINO"  
Wilted Pea Leaves, Piedmont Hazelnuts,  
Parsley Shoots, and "Beurre Blanc"

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"DUNBARTON BLUE"  
French Prune "Clafoutis" and Celery Branch

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

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PRIX FIXE 340.00

SERVICE INCLUDED