# per se

TASTING OF VEGETABLES

February 23, 2018

BLACK WINTER TRUFFLE "CAPPUCCINO"
"Mousseline de Comté"

SWEET CARROT "EN CROÛTE"
Compressed Chicories, Thompson Grapes,
and Whole Grain Mustard

CHARCOAL-GRILLED HOLLAND LEEKS
Winter Citrus, Hakurei Turnips, California Pistachios,
and Armando Manni Extra Virgin Olive Oil

SLOW-ROASTED TORPEDO SHALLOT
Pearl Barley, Crispy Salsify, Pickled Savoy Cabbage,
and Butternut Squash Emulsion

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

SOFFRITTO-STUFFED EGGPLANT
Basil Salad and Aged Parmesan "Gratin"

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

FOREST MUSHROOM "AGNOLOTTI"
"Pain de Campagne," Gem Lettuces, Green Garlic,
and "Crème de Champignons"

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

"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