per se

TASTING OF VEGETABLES

November 4, 2018

CREAM OF BROCCOLI SOUP
Brioche Melba, Marcona Almonds,
and Parmesan "Mousseline"

CELERY ROOT "PASTRAMI"
Pumpernickel "Croûton," Persian Cucumbers,
and Burgundy Mustard

CHARCOAL-GRILLED HONEYNUT SQUASH
Matsutake Mushrooms, Granny Smith Apples, Lacinato Kale,
Anson Mills Farro, and Bergamot Emulsion

"TERRINE" OF GREENMARKET CARROTS
Preserved Ramp "Aïoli," Ají Dulce Peppers,
and Vadouvan Curry Oil

"BREAD AND BUTTER"
Caramelized Tomato Baguette and Whipped Chickpea Butter

MOLOKAI YAM "MILLE-FEUILLE"
Compressed Asian Pear, Arrowleaf Spinach Purée,
Hakurei Turnips, and Roasted Onion Jus

"CARNAROLI RISOTTO BIOLOGICO"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

WILD HEN-OF-THE-WOODS MUSHROOMS
Caraflex Cabbage, Slow-Cooked Hen Egg Yolk, Meyer Lemon,
and Sunflower Seed Vinaigrette

"FLORY'S TRUCKLE"
Bartlett Pear, English Walnut "Streusel,"
and Black Winter Truffle Crème Fraîche

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