

# per se

TASTING OF VEGETABLES

January 23, 2019

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CELERY ROOT "VELOUTÉ"  
Candied Walnuts, Honey-Poached Cranberries,  
and Black Winter Truffle

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SALAD OF CHARCOAL-GRILLED BELGIAN ENDIVE  
Banana "Parisiennes," Espelette-Scented Macadamia Nuts,  
Pickled Cilantro, and Vadouvan Curry Gastrique

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"CROQUETTE DE LÉGUMES D'HIVER"  
Cauliflower "Tabouleh," Marinated Peppers,  
and Lacinato Kale "Aïoli"

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"DEMI-SEC" GOLDEN BEET  
Crispy "Spätzle," Black Trumpet Mushrooms,  
Ruby Beet Butter, and "Soubise"

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"BREAD AND BUTTER"  
Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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MASCARPONE-ENRICHED CHESTNUT "AGNOLOTTI"  
Glazed Hakurei Turnips, Puffed Quinoa,  
and Calvados "Beurre Blanc"

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HAND-CUT "TAGLIATELLE"  
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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SAVOY CABBAGE "PIEROGI"  
Broccolini Florettes, Brussels Sprouts,  
and Black Winter Truffle Emulsion

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"MONTAGNARD"  
Poached French Prunes, Fennel Bulb,  
and Piedmont Hazelnuts

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

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PRIX FIXE 355.00

SERVICE INCLUDED