

# per se

TASTING OF VEGETABLES

February 1, 2019

---

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

---

"PEAS & CARROTS"  
Roasted Nantes Carrots, Pea Shoot Purée,  
Sesame Seeds, and Sweet Carrot "Aïoli"

---

TOASTED PINE NUT "ROYALE"  
Compressed Granny Smith Apples, Scallion "Émincé,"  
and Pickled Daikon Radishes

---

"CHOU FARCI"  
Black Trumpet Mushroom "Pain Perdu," Marcona Almonds,  
and Thompson Grape Consommé

---

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

---

BEGGAR'S PURSE "GRATINÉE"  
per se Ricotta, Broccoli Crumble, Piedmont Hazelnuts,  
and Vin Jaune Emulsion

---

"CULURGIONES IN BRODO"  
Fingerling Potatoes, Crispy Parmesan,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

---

RUBY BEET "PASTRAMI"  
Phyllo "Tarte," Melted Celery Branch,  
and "Sauce Soubise"

---

"MONTAGNARD"  
Prunes "Pudding," Fennel Bulb,  
and Pearson Farm Pecans

---

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

---

PRIX FIXE 355.00  
SERVICE INCLUDED