

# per se

TASTING OF VEGETABLES

February 13, 2019

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CELERY ROOT "VELOUTÉ"  
Candied Walnuts, Sour Cherries,  
and Black Winter Truffle

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

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

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

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

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

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

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

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"MONTAGNARD"  
Prune "Pudding," Young Fennel,  
and Pearson Farm Pecans

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

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PRIX FIXE 355.00

SERVICE INCLUDED