

# per se

TASTING OF VEGETABLES

March 4, 2019

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"FRENCH ONION SOUP" DUMPLING  
"Dégustation d'Oignons" and Gruyère "Mousseline"

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SLOW-ROASTED CELERY HEART  
Picholine Olive Rings, Marcona Almonds,  
and Smoked Sunchoke Cream

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BRAISED WINTER RADISHES  
California Hass Avocado, Oro Blanco Grapefruit "Suprêmes,"  
Saffron Emulsion, and Toasted Pine Nut Vinaigrette

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FOUR STORY HILL FARM HEN EGG "FRITTATA"  
Broccoli Spigarello, Piedmont Hazelnuts,  
and Pickled Sultanas

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

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ENGLISH PEA "RAVIOLO"  
Morel Mushrooms, White Asparagus,  
Caramelized Green Garlic, and "Beurre Blanc au Vin Jaune"

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

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ARROWLEAF SPINACH "MILLE-FEUILLE"  
Garnet Yam "Paillason," Cocktail Artichokes,  
and Black Truffle-Madeira Sauce

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"MONTAGNARD"  
Sweet Corn Waffle, Spiced Pearson Farm Pecans,  
and Whipped Black Winter Truffle Maple Syrup

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

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PRIX FIXE 355.00

SERVICE INCLUDED