per se

TASTING OF VEGETABLES

March 5, 2019

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

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

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

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

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

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

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

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

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

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

PRIX FIXE 355.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness