

# per se

TASTING OF VEGETABLES

March 13, 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, Piedmont Hazelnuts,  
and Smoked Sunchoke Cream

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HOLLAND WHITE ASPARAGUS "AMANDINE"  
Roasted Ramps, Toasted Almonds, Watercress "Pudding,"  
and Brown Butter Gastrique

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FOREST MUSHROOM "FRITTATA"  
Hass Avocado Mousse, Poached Sultanas,  
Gem Lettuces, and Pine Nut Vinaigrette

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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 RISOTTO  
Pecorino Romano "Mousseline" and Mint Oil

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MASCARPONE-ENRICHED CHESTNUT "AGNOLOTTI"  
Aged Parmesan and Shaved Black Winter Truffles  
(125.00 supplement)

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COCKTAIL ARTICHOKE "GRATIN"  
"Pommes Risolées," Creamed Spinach Purée,  
and Preserved Ají Dulce Peppers

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JASPER HILL FARM "MOSES SLEEPER"  
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