

per se

TASTING OF VEGETABLES

March 19, 2019

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

SLOW-ROASTED CELERY HEART
Picholine Olive Rings, Piedmont Hazelnuts,
and Smoked Sunchoke Cream

HOLLAND WHITE ASPARAGUS "AMANDINE"
Roasted Ramps, Toasted Almonds, Watercress "Pudding,"
and Banyuls Vinegar

ENGLISH PEA RISOTTO
Pecorino Romano and Mint Oil

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

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

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

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

JASPER HILL FARM "MOSES SLEEPER"
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