# per se

## TASTING OF VEGETABLES

January 21, 2020

---

FOREST MUSHROOM "CAPPUCCINO"
Black Winter Truffle "Madeleines"

---

"DEMI-SEC" RUBY BEET "TARTARE"
Pickled Pearl Onions, Salsify Chips,
and Slow-Cooked Hen Egg

---

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"
Pita Bread, Persian Cucumbers, "Tabbouleh,"
and Sesame Seed "Coulis"

---

HERB-ROASTED CELERY HEART
Satsuma Mandarins, Sunchoke Cream,
and Sunflower Seed Vinaigrette

---

"BREAD AND BUTTER"
Soft Pumpernickel Rye Roll and Diane St. Clair's Animal Farm Butter

---

MASCARPONE-ENRICHED BROCCOLI "AGNOLOTTI"
"Pain de Campagne," Meyer Lemon, "Vin Jaune" Emulsion,
and Castelmagno "Mousseline"

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

---

MARBLE POTATO "RISSOLÉE"
Wilted Pea Shoots, Brussels Sprouts,
and Smoked Cabbage "Vichysoisse"

---

VON TRAPP FAMILY FARMSTEAD "OMA"
Sour Cherry "Clafoutis," English Walnuts, Frisée Lettuce,
and Black Winter Truffle Crème Fraîche

---

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