

# per se

TASTING OF VEGETABLES

January 24, 2020

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FOREST MUSHROOM "CAPPUCCINO"  
Black Winter Truffle "Madeleines"

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

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

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

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

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

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

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

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

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

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PRIX FIXE 355.00

SERVICE INCLUDED