

# per se

TASTING OF VEGETABLES

January 28, 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"  
Aged Parmesan and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

---

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

---

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