

# per se

TASTING OF VEGETABLES

February 17, 2020

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"BORSCHT"

Holland Leek "Pierogi," Ruby Beets,  
and Preserved Horseradish

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SALAD OF YOUNG WINTER CHICORIES

Marinated Fennel Bulb, Crispy Cocktail Artichokes,  
Castelvetro Olives, and Whipped Ricotta

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HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"

Salanova Lettuce, Tokyo Turnips,  
and Red Pepper "Pudding"

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CORNBREAD-WRAPPED SALSIFY ROOT

Black Winter Truffles, "Demi-Sec" Butternut Squash,  
Celery Branch, and Japanese Whisky Emulsion

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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 SWEET POTATO "TORTELLINI"

Brussels Sprouts "Émincé," Spiced English Walnuts,  
Cipollini Onions, and Parmesan "Mousseline"

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"CARNAROLI RISOTTO BIOLOGICO"

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

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TRUMPET ROYALE MUSHROOM "À LA BORDELAISE"

Black Trumpet Mushrooms, Creamed Arrowleaf Spinach,  
"Pommes Purée," and "Sauce Bordelaise"

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"BRILLAT-SAVARIN"

Sour Cherry "Clafoutis," Pearson Farm Pecans, 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