

per se

TASTING OF VEGETABLES

October 22, 2020

"BORSCHT"

Ruby Beets, Granny Smith Apples, Garden Dill,
and Preserved Horseradish

SALAD OF COMPRESSED CELTUCE

Petite Radishes, Pea Shoots,
and "Green Goddess" Dressing

"CROQUETTE DE LÉGUMES D'HIVER"

Purple Carrots, Red Napa Cabbage,
and Charred Ají Dulce Pepper "Aioli"

SOFT-POACHED NORWICH MEADOWS FARM HEN EGG*

Mushroom Tart and Broccoli Spigarello

CELERY ROOT "RAVIOLI"

Brussels Sprouts, Piedmont Hazelnuts,
and "Vin Jaune" Emulsion

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Shallots, Parmesan "Mousseline,"
and Shaved White Truffles from Alba
(175.00 supplement)

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

"HASSELBACK" HONEYNUT SQUASH

Hakurei Turnips, Cipollini Onions,
and Sunflower Seed Vinaigrette

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED