

# per se

TASTING OF VEGETABLES

October 24, 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