

per se

TASTING OF VEGETABLES

December 19, 2016

CARAMELIZED SUNCHOKE "VELOUTÉ"

Thompson Grapes, Fennel Bulb,
and Parsnip Custard

WALNUT-CRUSTED SALSIFY ROOT

Castelfranco Radicchio, Satsuma Mandarin "Demi-Sec,"
Spiced Pumpkin Purée, and Black Winter Truffle

BRAISED RED CABBAGE "PIEROGI"

Brussels Sprouts, Compressed Spinach, Chestnut "Confit,"
and Banyuls Vinegar "Aigre-Doux"

DELICATA SQUASH "FONDANT"

Pickled Cranberries, Candied English Walnuts,
Roasted Beets, and Celeriac Cream

CHARCOAL-GRILLED ROMANESCO

"Pain de Campagne," Gem Lettuce,
Icicle Radishes, and Hen Egg Emulsion

SMOKED SWEET ONION "AGNOLOTTI"

Kale Sprouts, Toasted Hazelnuts,
and Black Winter Truffle Butter

HAND-CUT "TAGLIATELLE"

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

FOUR FAT FOWL'S "ST. STEPHEN"

Granola-Crusted Bartlett Pear and Belgian Endive

"BLEU D'Auvergne"

Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED