

per se

TASTING OF VEGETABLES

December 22, 2016

CARAMELIZED SUNCHOKES "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

SALT-BAKED CELERIAC

Roasted Bartlett Pears, Celery Branch,
and Pistachio Emulsion

RED WINE-BRAISED TRUMPET ROYALE MUSHROOM

Brussels Sprouts, Hakurei Turnips, Sweet Carrots,
and Crème de Champignons

CHARCOAL-GRILLED ROMANESCO

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

SMOKED SWEET ONION "AGNOLOTTI"

Crispy Kale, 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"

Belgian Endive, Spiced Sour Cherry Marmalade,
and Burgundy Mustard

"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