

# per se

TASTING OF VEGETABLES

January 7, 2017

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CARAMELIZED SUNCHOKE "VELOUTÉ"

Thompson Grapes, Fennel Bulb,  
and Parsnip Custard

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WALNUT-CRUSTED SALSIFY ROOT

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

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SALT-BAKED CELERIAC

Bartlett Pears, Celery Branch,  
and Pistachio "Beurre Blanc"

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CHARCOAL-GRILLED ROMANESCO

"Pain de Campagne," Romaine Lettuce,  
Petite Radishes, and Hen Egg Emulsion

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RED WINE-BRAISED TRUMPET ROYALE MUSHROOM

Brussels Sprouts, Hakurei Turnips, Glazed Carrots,  
and "Crème de Champignons"

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SMOKED SWEET ONION "AGNOLOTTI"

Crispy Kale, Toasted Hazelnuts,  
and Black Winter Truffle Butter

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HAND-CUT "TAGLIATELLE"

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

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FOUR FAT FOWL'S "ST. STEPHEN"

Belgian Endive, Sour Cherry Marmalade,  
and Burgundy Mustard

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"BLEU D'AUVERGNE"

Flowering Quince "Tartelette" and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED