

per se

TASTING OF VEGETABLES

January 8, 2017

"CREAM" OF BROCCOLI SOUP
"Matignon" of Root Vegetables, Black Winter Truffles,
and Braised Leek Custard

WALNUT-CRUSTED SALSIFY ROOT
Castelfranco Radicchio, Satsuma Mandarin "Demi-Sec,"
and Spiced Pumpkin Purée

SALT-BAKED CELERIAC
Bartlett Pears, Celery Branch,
and Pistachio "Beurre Blanc"

CHARCOAL-GRILLED ROMANESCO
"Pain de Campagne," Romaine Lettuce,
Petite Radishes, and Hen Egg Emulsion

RED WINE-BRAISED TRUMPET ROYALE MUSHROOM
Brussels Sprouts, Hakurei Turnips, Glazed Carrots,
and "Crème de Champignons"

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)

NETTLE MEADOW FARM'S "KUNIK"
Belgian Endive, 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