

# per se

## TASTING OF VEGETABLES

February 3, 2017

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### "CREAM" OF BROCCOLI SOUP

"Matignon" of Root Vegetables, Black Winter Truffles,  
and Braised Leek Custard

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### CRISPY HASS AVOCADO

Horseradish "Panna Cotta," Belgian Endive,  
Cherry Belle Radishes, and Celery Branch

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### "VOL-AU-VENT D'ARTICHAUTS"

Pickled Holland Eggplant, Moroccan Olives,  
Fresno Peppers, and Comté "Mousseline"

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### CHARCOAL-GRILLED CAULIFLOWER

Granny Smith Apples, Persian Cucumbers, Vadouvan Curry Emulsion,  
and Toasted Almond Vinaigrette

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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, Piedmont Hazelnuts,  
and Black Winter Truffle Butter

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### JASPER HILL FARM'S "WINNIMERE"

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