

per se

TASTING OF VEGETABLES

February 10, 2017

"CREAM" OF BROCCOLI SOUP

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

CRISPY HASS AVOCADO

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

"VOL-AU-VENT D'ARTICHAUTS"

Pickled Crosnes, Moroccan Olives, Fresno Peppers,
and Comté "Mousseline"

CHARCOAL-GRILLED CAULIFLOWER

Persian Cucumbers, Vadouvan Curry Emulsion,
Ruby Apples, and Toasted Almond Vinaigrette

HERB-CRUSTED HOLLAND EGGPLANT

Salvatore Brooklyn Ricotta "Gnocchi," Forest Mushrooms,
Sweet Carrots, and Marsala Sauce

SMOKED SWEET ONION "AGNOLOTTI"

Crispy Kale, Piedmont Hazelnuts,
and Black Winter Truffle Butter

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

FOUR FAT FOWL'S "ST. STEPHEN"

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