per se

TASTING OF VEGETABLES

February 11, 2017

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

CRISPY HASS AVOCADO
Horseradish "Panna Cotta," English Walnuts,
and Cherry Belle Radishes

"VOL-AU-VENT D'ARTICHAUTS"
Pickled Crosnes, Moroccan Olives, Fresno Peppers,
and Comté "Mousseline"

SALT-BAKED CARROTS
Ruby Beets, Kishu Mandarins, Crispy Shallots,
and Juniper-Scented Crème Fraîche

HERB-CRUSTED HOLLAND EGGPLANT
Salvatore Brooklyn Ricotta "Gnocchi," Forest Mushrooms,
Jingle Bell Peppers, and Marsala Sauce

SMOKED SWEET ONION "AGNOLOTTI"
Tuscan 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 Celery Branch Salad

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness