

# per se

TASTING OF VEGETABLES

February 12, 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," English Walnuts,  
and Cherry Belle Radishes

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

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

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

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SMOKED SWEET ONION "AGNOLOTTI"  
Crispy Kale, Piedmont Hazelnuts,  
and Black Winter Truffle Butter

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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 Celery Branch Salad

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

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PRIX FIXE 325.00  
SERVICE INCLUDED