

# per se

## TASTING OF VEGETABLES

February 20, 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

---

### "TARTELETTE" OF COCKTAIL ARTICHOKEs

Hearts of Romaine Lettuce, Persian Cucumbers,  
Tomato Marmalade, and "Ranch Dressing"

---

### SALT-BAKED CARROTS

Ruby Beets, "Demi-Sec" Mandarins, Crispy Shallots,  
and Juniper-Scented Crème Fraîche

---

### HERB-CRUSTED HOLLAND EGGPLANT

Russet Potato "Gnocchi," Forest Mushrooms,  
Jingle Bell Peppers, 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)

---

### NETTLE MEADOW FARM'S "KUNIK"

Belgian Endive, Sour Cherry Marmalade,  
and Burgundy Mustard

---

### JASPER HILL FARM'S "BAYLEY HAZEN BLUE"

Flowering Quince "Tartelette" and Celery Branch Salad

---

### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED