

per se

TASTING OF VEGETABLES

January 8, 2018

GEM LETTUCE "VELOUTÉ"
Salsify Root, Brioche Melba,
and Parmesan "Mousseline"

SALAD OF COMPRESSED WINTER CHICORIES
"Demi-Sec" Satsuma Mandarins, "Pain Perdu au Comté,"
Chestnuts, and Grapefruit Vinaigrette

HERB-CRUSTED HOLLAND EGGPLANT
Preserved Aji Dulce Peppers, Marinated Leeks,
Garden Basil, and Scallion Oil

SLOW-COOKED HEN EGG YOLK*
"Spätzle," Pickled Red Cabbage, Cipollini Onion Rings,
and Savoy Cabbage Emulsion

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

CHARCOAL-GRILLED BUTTERNUT SQUASH
Black Trumpet Mushrooms, Pink Lady Apples,
Lacinato Kale, and California Yuzu

BROCCOLI "CAPELLINI"
Crispy Shallots, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles
(125.00 supplement)

CARAMELIZED SUNCHOKE "ANOLINO"
Wilted Pea Leaves, Piedmont Hazelnuts,
Parsley Shoots, and "Beurre Blanc"

JASPER HILL FARM "MOSES SLEEPER"
French Prune "Clafoutis" and Celery Branch

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

PRIX FIXE 340.00

SERVICE INCLUDED