

per se

TASTING OF VEGETABLES

January 11, 2018

GEM LETTUCE "VELOUTÉ"
Brioche Melba and Parmesan "Mousseline"

SALAD OF CRISPY SALSIFY ROOT
Poached Sour Cherries, Compressed Chicories,
Sunflower Seeds, and Black Winter Truffle

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

SLOW-COOKED HEN EGG YOLK*
"Spätzle," Pickled Red Cabbage, Pearl Onions,
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"
Shallot Crumble, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles
(125.00 supplement)

CARAMELIZED SUNCHOKES "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