

per se

TASTING OF VEGETABLES

January 23, 2018

"CREAM" OF BROCCOLI
Brioche Melba and Parmesan "Mousseline"

SALAD OF CRISPY SALSIFY ROOT
Satsuma Mandarins, Compressed Chicories,
Sunflower Seeds, and Black Winter Truffle

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

SLOW-COOKED HEN EGG YOLK*
"Spätzle," Pickled Red Cabbage, Pearl Onions,
and Savoy Cabbage Emulsion

"BREAD AND BUTTER"
"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

CHARCOAL-GRILLED BUTTERNUT SQUASH
Black Trumpet Mushrooms, Granny Smith Apples,
Lacinato Kale, and California Yuzu

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

"DUNBARTON BLUE"
French Prune "Clafoutis" and Celery Branch

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

PRIX FIXE 340.00
SERVICE INCLUDED