

per se

TASTING OF VEGETABLES

February 8, 2018

FOREST MUSHROOM "CAPPUCCINO"
Black Winter Truffles

SWEET CARROT "EN CROÛTE"
Compressed Chicories, Thompson Grapes,
and Whole Grain Mustard

CHARCOAL-GRILLED HOLLAND LEEKS
Winter Citrus, Hakurei Turnips, Toasted Pistachios,
and Armando Manni Extra Virgin Olive Oil

SLOW-ROASTED TORPEDO SHALLOT
Pearl Barley, Crispy Salsify, Pickled Savoy Cabbage,
and Butternut Squash Emulsion

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

SOFFRITTO-STUFFED EGGPLANT
Garden Basil Salad and Aged Parmesan "Gratin"

SWEET POTATO "RISOTTO"
"Castelmagno" and Shaved Black Winter Truffles
(125.00 supplement)

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