

# per se

TASTING OF VEGETABLES

October 23, 2018

---

CREAM OF BROCCOLI SOUP  
Brioche Melba, Marcona Almonds,  
and Parmesan "Mousseline"

---

CELERY ROOT "PASTRAMI"  
Pumpnickel "Croûton," Persian Cucumbers,  
and Burgundy Mustard

---

CHARCOAL-GRILLED HONEYNUT SQUASH  
Matsutake Mushrooms, Granny Smith Apples, Lacinato Kale,  
Anson Mills Farro, and Yuzu Emulsion

---

"TERRINE" OF GREENMARKET CARROTS  
Preserved Ramp "Aioli," Ají Dulce Peppers,  
and Vadouvan Curry Oil

---

"BREAD AND BUTTER"  
Caramelized Tomato Baguette and Whipped Chickpea Butter

---

MOLOKAI YAM "MILLE-FEUILLE"  
Compressed Asian Pear, Arrowleaf Spinach Purée,  
Hakurei Turnips, and Caramelized Onion Jus

---

"CARNAROLI RISOTTO BIOLOGICO"  
Shaved White Truffles from Alba, "Castelmagno,"  
and "Beurre Noisette"  
(175.00 supplement)

---

DAVID SUGAR'S WILD HEN-OF-THE-WOODS MUSHROOMS  
Caraflex Cabbage, Slow-Cooked Hen Egg Yolk,  
Meyer Lemon, and Sunflower Seed Vinaigrette

---

"ANNELIES"  
Flowering Quince, English Walnut "Streusel,"  
and Black Winter Truffle Crème Fraîche

---

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

---

PRIX FIXE 340.00  
SERVICE INCLUDED