

per se

TASTING OF VEGETABLES

October 24, 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, Hakurei Turnips, Arrowleaf Spinach Purée,
and Caramelized Onion Jus

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
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