

# per se

TASTING OF VEGETABLES

October 27, 2018

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

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

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

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

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

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

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HAND-CUT "TAGLIATELLE"  
Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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

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

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

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PRIX FIXE 340.00  
SERVICE INCLUDED