

per se

TASTING OF VEGETABLES

December 23, 2018

BAKED POTATO "CONSOMMÉ"
Cabot Cheddar "Tuile," Smoked Kohlrabi,
and Kendall Farms Crème Fraîche

SALAD OF CHARCOAL-GRILLED BELGIAN ENDIVE
Banana "Parisiennes," Espelette-Scented Macadamia Nuts,
Pickled Cilantro, and Vadouvan Curry Gastrique

"CROQUETTE DE LEGUMES D'HIVER"
Cauliflower "Tabouleh," Marinated Peppers,
and Lacinato Kale "Aïoli"

"DEMI-SEC" GOLDEN BEET
Crispy "Spätzle," Black Trumpet Mushrooms,
Ruby Beet Butter, and "Soubise"

"BREAD AND BUTTER"
Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

MASCARPONE-ENRICHED CHESTNUT "AGNOLOTTI"
Glazed Hakurei Turnips, Puffed Quinoa,
and Calvados "Beurre Blanc"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SAVOY CABBAGE "PIEROGI"
Broccoli Rabe Florettes, Brussels Sprouts,
and Black Winter Truffle Emulsion

"MONTAGNARD"
Poached French Prunes, Fennel Bulb,
and Piedmont Hazelnuts

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

PRIX FIXE 340.00
SERVICE INCLUDED