per se

TASTING OF VEGETABLES

February 15, 2019

CELERY ROOT "VELOUTÉ"
Candied Walnuts, Sour Cherries,
and Black Winter Truffle

"PEAS & CARROTS"
Roasted Nantes Carrots, Pea Shoot Purée,
Sesame Seeds, and Sweet Carrot "Aïoli"

TOASTED PINE NUT "ROYALE"
Compressed Granny Smith Apples, Scallion "Émincé,"
and Pickled Daikon Radishes

"CHOU FARCI"
Black Trumpet Mushroom "Pain Perdu," Marcona Almonds,
and Thompson Grape Consommé

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

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BEGGAR'S PURSE "GRATINÉE"
per se Ricotta, Broccoli Crumble, Piedmont Hazelnuts,
and "Vin Jaune" Emulsion

"CULURGIONES IN BRODO"
Fingerling Potatoes, Crispy Parmesan,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

RUBY BEET "PASTRAMI"
Phyllo "Tarte," Melted Celery Branch,
and "Sauce Soubise"

"MONTAGNARD"
Prune "Pudding," Young Fennel,
and Pearson Farm Pecans

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

PRIX FIXE 355.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness