

per se

TASTING OF VEGETABLES

December 15, 2019

PARSNIP-VANILLA "VELOUTÉ"

Wilted Arrowleaf Spinach and Saffron-Scented Armando Manni Extra Virgin Olive Oil

"SALADE BLANCHE"

Roasted Cauliflower, Cauliflower Mushrooms,
Cipollini Onions, and Marcona Almonds

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"

Persian Cucumbers, "Tabbouleh,"
and Sesame Seed "Coulis"

GREENMARKET PURPLE SWEET POTATOES

Tokyo Turnips, Pickled Celery Branch,
and Aji Dulce Pepper "Aioli"

"BREAD AND BUTTER"

"Parker House Roll" and Diane St. Clair's Animal Farm Butter

MASCARPONE-ENRICHED CHESTNUT "RAVIOLI"

Parmesan "Mousseline" and Toasted Pepitas

HAND-CUT "TAGLIATELLE"

"Parmigiano Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ROASTED CARAFLEX CABBAGE

Marble Potatoes Confit, Smoked Salsify Cream,
and Mustard Seed Vinaigrette

VON TRAPP FAMILY FARMSTEAD "OMA"

Fuyu Persimmon "Pudding" and Pearson Farm Pecans

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED