

per se

TASTING OF VEGETABLES

January 29, 2020

FOREST MUSHROOM "CAPPUCCINO"
Black Winter Truffle "Madeleines"

"DEMI-SEC" RUBY BEET "TARTARE"
Pickled Pearl Onions, Salsify Chips,
and Slow-Cooked Hen Egg

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"
Pita Bread, Persian Cucumbers, "Tabbouleh,"
and Sesame Seed "Coulis"

HERB-ROASTED CELERY HEART
Satsuma Mandarins, Sunchoke Cream,
and Sunflower Seed Vinaigrette

"BREAD AND BUTTER"
Soft Pumpernickel Rye Roll and Diane St. Clair's Animal Farm Butter

MASCARPONE-ENRICHED BROCCOLI "AGNOLOTTI"
"Pain de Campagne," Meyer Lemon, "Vin Jaune" Emulsion,
and Castelmagno "Mousseline"

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

MARBLE POTATO "RISSOLÉE"
Wilted Pea Shoots, Brussels Sprouts,
and Smoked Cabbage "Vichyssoise"

VON TRAPP FAMILY FARMSTEAD "OMA"
Sour Cherry "Clafoutis," English Walnuts, Frisée Lettuce,
and Black Winter Truffle Crème Fraîche

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

PRIX FIXE 355.00

SERVICE INCLUDED