

per se

TASTING OF VEGETABLES

February 4, 2020

"BORSCHT"

Holland Leek "Pierogi," Ruby Beets,
and Preserved Horseradish

SALAD OF YOUNG WINTER CHICORIES

Marinated Fennel Bulb, Crispy Cocktail Artichokes,
Castelvetro Olives, and Whipped Ricotta

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"

Salanova Lettuce, Tokyo Turnips,
and Red Pepper "Pudding"

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

Brussels Sprouts "Émincé," Spiced English Walnuts,
Cipollini Onions, and Parmesan "Mousseline"

CARNAROLI RISOTTO BIOLOGICO"

Aged Parmesan and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

"BREAD AND BUTTER"

Soft Pumpernickel Rye Roll and Diane St. Clair's Animal Farm Butter

CORNBREAD-WRAPPED SALSIFY ROOT

Honey-Poached Cranberries, "Demi-Sec" Butternut Squash,
Black Winter Truffles, and Japanese Whisky Emulsion

TRUMPET ROYALE MUSHROOM "À LA BORDELAISE"

Black Trumpet Mushrooms, Creamed Arrowleaf Spinach,
"Pommes Purée," and "Sauce Bordelaise"

VON TRAPP FAMILY FARMSTEAD "OMA"

Sour Cherry "Clafoutis," Pearson Farm Pecans, Frisée Lettuce,
and Black Winter Truffle Crème Fraîche

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED