

per se

TASTING OF VEGETABLES

February 18, 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"

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

CORNBREAD-WRAPPED SALSIFY ROOT

Black Winter Truffles, "Demi-Sec" Butternut Squash,
Celery Branch, and Japanese Whisky Emulsion

"BREAD AND BUTTER"

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

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

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

"CARNAROLI RISOTTO BIOLOGICO"

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

TRUMPET ROYALE MUSHROOM "À LA BORDELAISE"

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

"BRILLAT-SAVARIN"

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