

per se

TASTING OF VEGETABLES

October 15, 2020

"BORSCHT"

Ruby Beets, Granny Smith Apples, Garden Dill,
and Preserved Horseradish

SALAD OF COMPRESSED CELTUCE

Petite Radishes, Tatsoi, Pea Shoots,
and "Green Goddess" Dressing

"CROQUETTE DE LÉGUMES D'HIVER"

Nantes Carrots, Red Napa Cabbage,
and Charred Ají Dulce Pepper "Aioli"

FOREST MUSHROOM TART

Broccoli Spigarello and Soft-Poached Hen Egg*

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

CELERY ROOT "RAVIOLI"

Brussels Sprouts, Piedmont Hazelnuts,
and "Vin Jaune" Emulsion

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Crispy Shallots, Parmesan "Mousseline,"
and Shaved White Truffles from Alba
(175.00 supplement)

"HASSELBACK" HONEYNUT SQUASH

Hakurei Turnips, Cipolini Onions,
and Sunflower Seed Vinaigrette

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED