

per se

TASTING OF VEGETABLES

November 6, 2020

"BORSCHT"

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

SALAD OF COMPRESSED CELTUCE

Petite Radishes, Marcona Almonds, Pea Shoots,
and "Green Goddess" Dressing

"CROQUETTE DE LÉGUMES D'HIVER"

Nantes Carrots, Napa Cabbage,
and Habanada Pepper "Aioli"

SOFT-POACHED NORWICH MEADOWS FARM HEN EGG*

Mushroom Tart, Broccoli Spigarello,
and Tarragon Oil

CELERY ROOT "RAVIOLI"

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

HAND-CUT "TAGLIATELLE"

Aged Parmesan and Shaved White Truffles from Alba
(175.00 supplement)

"BREAD AND BUTTER"

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

"HASSELBACK" HONEYNUT SQUASH

Hakurei Turnips, Cipollini 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