

# per se

TASTING OF VEGETABLES

November 14, 2020

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"BORSCHT"

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

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SALAD OF COMPRESSED CELTUCE

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

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"CROQUETTE DE LÉGUMES D'HIVER"

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

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SOFT-POACHED NORWICH MEADOWS FARM HEN EGG\*

Forest Mushroom Tart, Broccoli Spigarello,  
and Tarragon Oil

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CELERY ROOT "RAVIOLI"

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

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HAND-CUT "TAGLIATELLE"

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

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"BREAD AND BUTTER"

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

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"HASSELBACK" HONEYNUT SQUASH

Hakurei Turnips, Cipollini Onions,  
and Sunflower Seed Vinaigrette

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"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED