

# per se

TASTING OF VEGETABLES

November 28, 2020

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PARSNIP-VANILLA "VELOUTÉ"  
Flowering Quince, Piedmont Hazelnuts,  
and Saffron "Rouille"

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SALAD OF WINTER CHICORIES  
Matsutake Mushrooms, per se Ricotta, Spiced Peanuts,  
and Chartreuse Vinaigrette

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CELERIAC AND APPLE "MILLE-FEUILLE"  
Black Trumpet Mushrooms, Crispy Salsify,  
and Caramelized Onion Jus

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"SCOTCH EGG"\*  
Petite Radishes, Frisée Lettuce,  
and Whole Grain Mustard

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ROASTED SUNCHOKE "TORTELLINI"  
Kyoto Carrots, Parsley Root,  
and "Consommé au Vin Jaune"

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

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CHARCOAL-GRILLED 898 SQUASH  
Anson Mills Farro Verde, Sunflower Seeds, Charred Pepper "Aioli,"  
and Pastrami Emulsion

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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