per se

TASTING OF VEGETABLES

December 1, 2020

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

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

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

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

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

---

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

"GOUGÈRE"
with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness