

per se

TASTING OF VEGETABLES

March 4, 2021

"CONSOMMÉ CÉLESTINE"

Chive "Crêpe," Celery Root,
and Black Winter Truffles

SALAD OF WINTER CHICORIES

Broccolini, Meiwa Kumquats, Piedmont Hazelnuts,
and Black Winter Truffle "Ravigote"

"BREAD AND BUTTER"

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

CHARCOAL-GRILLED RUBY BEETS

Anson Mills Farro Verde, Red Cabbage,
and Toasted Sunflower Seeds

"PEAS AND CARROTS"

Sweet Carrot "Pain Perdu," Wilted Pea Leaves, Pickled Sultanas,
and Vadouvan Curry Emulsion

SUNCHOKE "TORTELLINI"

Celery Branch, Italian Parsley,
and Parmesan "Brodo"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

FOREST MUSHROOM "FRICASSÉE"

Soft-Poached Hen Egg, Brussels Sprouts, Green Garlic,
and Cipollini Onions

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED