per se
TASTING OF VEGETABLES
March 14, 2020

“CREAM OF BROCCOLI SOUP”
Russet Potato “Gnocchi” and Black Winter Truffles

“CEVICHE” OF WINTER RADISHES
MandaRosa Mandarins, Hass Avocado Mousse, Thai Basil, and “Leche de Tigre”

HAWAIIAN HEARTS OF PEACH PALM “CROQUETTE”
Granny Smith Apples, Crispy Yam Chips, and Caramelized Onion Crème Fraîche

SLOW-POACHED FOUR STORY HILL FARM HEN EGG*
“Pain de Campagne,” Hen-of-the-Woods Mushrooms, and Red Cabbage “Bouillon”

“BREAD AND BUTTER”
Soft Pumpernickel Rye Roll and Diane St. Clair’s Animal Farm Butter

“PEAS AND CARROTS”
Mascarpone-Enriched Pea Shoot “Agnolotti,” Pecorino Romano “Tuile,” and Sweet Carrot Emulsion

“CARNAROLI RISOTTO BIOLOGICO”
“Parmigiano-Reggiano” and Shaved Black Winter Truffles from Périgord ($125.00 supplement)

“CHOU-FLEUR EN CRÛTE”
Marinated Cocktail Artichokes, Red Oak Lettuces, and Cauliflower “Bagna Cauda”

“BRILLAT-SAVARIN”
Royal Blenheim Apricots, Piedmont Hazelnuts, and Young Fennel

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