

# per se

TASTING OF VEGETABLES

March 14, 2020

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"CREAM OF BROCCOLI SOUP"  
Russet Potato "Gnocchi" and Black Winter Truffles

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

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

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

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"BREAD AND BUTTER"  
Soft Pumpernickel Rye Roll and Diane St. Clair's Animal Farm Butter

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

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

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"CHOU-FLEUR EN CROÛTE"  
Marinated Cocktail Artichokes, Red Oak Lettuces,  
and Cauliflower "Bagna Càuda"

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

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

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PRIX FIXE 355.00

SERVICE INCLUDED