**per se**

**TASTING OF VEGETABLES**

March 27, 2021

**GREEN ASPARAGUS “VELOUTÉ”**
Confit Quail Egg, Tokyo Turnips, and Spring Onions

**“SALADE LAITUE”**
Brioche “Croûton,” Hass Avocado, Compressed Radishes, and “Green Goddess” Dressing

**“BREAD AND BUTTER”**
Bitter Cocoa-Laminated Brioche and Diane St. Clair’s Animal Farm Butter

**CHARCOAL-GRILLED HOLLAND WHITE ASPARAGUS**
Belgian Endive, Empire Apples, Candied Walnuts, and “Bleu d’Auvergne”

**FORONO BEET “EN CROÛTE”**
Preserved Cabbage, Whole Grain Mustard Condiment, and Mushroom “Bordelaise”

**“PEAS AND CARROTS”**
“Agnolotti Doppio,” Pickled Carrots, and “Vin Jaune” Emulsion

**HAND-CUT “RIGATINI”**
Aged Parmesan and Shaved Black Winter Truffles from Périgord ($25.00 supplement)

**“DÉGUSTATION DE POMMES DE TERRE”**
“Pommes Maxim’s,” Marble Potatoes, “Pommes Mousseline,” Green Garlic, and Black Winter Truffles

**“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.*