per se

TASTING OF VEGETABLES

July 16, 2016

GAZPACHO "CONSOMMÉ"
"Pain de Campagne," Compressed Cucumbers,
Marcona Almonds and Armando Manni Olive Oil

NORWICH MEADOWS FARM'S GARDEN PEAS
Marble Potatoes, French Breakfast Radishes, Salanova Lettuces
and Australian Black Winter Truffles

"TARTELETTE" OF GREENMARKET SQUASH
per se Ricotta, Sungold Tomatoes, Petite Basil
and Niçoise Olive Purée

ROASTED TRUMPET ROYALE MUSHROOMS
"Pain Perdu," Hawaiian Hearts of Peach Palm "Ragoût"
and Smoked "Soubise"

SOFFRITTO STUFFED EGGPLANT
Parmesan "Panade," Marinated Pole Beans,
Arugula Pesto and Espelette Oil

MASCARPONE ENRICHED SUNCHOKE "AGNOLOTTI"
Cocktail Artichokes, Parisian Carrots,
Pearl Onions and "Barigoule" Emulsion

NETTLE MEADOW FARM'S "KUNIK"
Slow Roasted Ruby Beets and English Walnut "Linzer"

"BLEU D'AUVERGNE"
Blueberry "Clafoutis," Pearson Farm's Pecans
and Celery Branch Salad

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

PRIX FIXE 325.00

SERVICE INCLUDED

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