

# per se

TASTING OF VEGETABLES

August 10, 2016

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SWEET CORN SORBET  
Haricots Verts, Togarashi Spiced Cashews  
and Hass Avocado Purée

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SALAD OF COMPRESSED SUMMER MELON  
French Breakfast Radishes, Lemon Cucumbers,  
Candied Peanuts and Pickled Chiles

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"TARTELETTE" OF GREENMARKET SQUASH  
Smoked Eggplant Ricotta, Marinated Tomatoes  
and Garlic Scape "Tempura"

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TAMARI GLAZED TRUMPET ROYALE MUSHROOM  
Broccoli "Emincé," Young Ginger Cream  
and Shishito Pepper "Aïoli"

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NORWICH MEADOWS FARM'S POLE BEANS  
Fingerling Potatoes, Melted Holland Leeks,  
"Soubise" and "Sauce Goulash"

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

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JASPER HILL FARM'S "WILLOUGHBY"  
Slow Roasted Ruby Beets and English Walnut "Linzer"

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

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

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PRIX FIXE 325.00

SERVICE INCLUDED