per se

TASTING OF VEGETABLES

August 11, 2016

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

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

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

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

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

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"
Bing Cherry "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