

per se

TASTING OF VEGETABLES

August 20, 2016

CELERY ROOT POTAGE
"Pain de Campagne," Romaine Lettuce
and "Parmigiano-Reggiano"

SALAD OF NORWICH MEADOWS FARM'S BEETS
Green Goddess "Bavarois," Persian Cucumbers,
Compressed Radishes and Salanova Lettuces

"TARTELETTE" OF GREENMARKET SQUASH
per se Ricotta, Marinated Tomatoes
and Garlic Scape "Tempura"

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

ROASTED EGGPLANT "BARBAJUAN"
Cauliflower "Tabbouleh," Poached Sultanas, Marcona Almonds
and Toasted Harissa Vinaigrette

MASCARPONE ENRICHED SWEET CORN "AGNOLOTTI"
Chanterelle Mushrooms, Shelling Beans,
Flowering Basil and "Vin Jaune"

"THE OTHER STEPHEN"
Rolled Oat "Financier," Ashmead's Kernel Apples,
Celery Branch and BLiS Maple Syrup

JASPER HILL FARM'S "BAYLEY HAZEN BLUE"
Black Pepper "Ficelle," Bell Peppers,
Port Wine & Fig Membrillo

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

PRIX FIXE 325.00

SERVICE INCLUDED