

# per se

TASTING OF VEGETABLES

August 20, 2016

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

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

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

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

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

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

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

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

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

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PRIX FIXE 325.00

SERVICE INCLUDED