

# per se

TASTING OF VEGETABLES

August 31, 2016

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CARAMELIZED SUNCHOKE "ROYALE"  
Yukon Gold Potatoes, Castelfranco Radicchio,  
Celery Branch and Black Truffle "Aïoli"

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SALAD OF GREENMARKET CHERRY TOMATOES  
Pickled Chili Peppers, Cerignola Olive "Relish"  
and Heirloom Tomato Emulsion  
Seasoned with Armando Manni Extra Virgin Olive Oil

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"COURGETTE FARCIE AU PESTO"  
Parmesan "Panade," Saffron Pudding, Toasted Pine Nuts  
and Sherry Vinegar Gastrique

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NORWICH MEADOWS FARM'S CARROTS  
Petite Radishes, Toasted Sesame Seeds, Scallion "Emincé,"  
Pea Tendrils and Carrot-Ginger Butter

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ROASTED EGGPLANT "BARBAJUAN"  
Cauliflower "Tabbouleh," Marcona Almonds,  
Poached Sultanas and 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," Pink Lady Apples  
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