per se

TASTING OF VEGETABLES

June 8, 2017

CHILLED NETTLE "VICHYSSOISE"
"Pommes Gaufrettes," Pickled Pearl Onions,
and Lovage "Chiffon"

SALAD OF ROASTED RUBY BEETS
Harry's Berries Strawberries, Persian Cucumbers,
Celery Branch "Ribbons," and Greek Yogurt

SPRING GARLIC "PIEROGI"
Egg Yolk Confit, Greenmarket Radishes,
Shishito Peppers, and "Pain de Campagne"

YUKON GOLD POTATO AND MOREL MUSHROOM "TERRINE"
Green Asparagus, Preserved Ramps, and Whole Grain Mustard Emulsion

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"BREAD AND BUTTER"
Geechie Boy Mill Corn Madeleine and Diane St. Clair's Animal Farm Butter

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"PAVÉ" OF ITALIAN EGGPLANT
Tomato "Conserva," Parmesan "Tuile,"
and Basil Leaf "Beurre Blanc"

SMOKED RICOTTA AND FAVA BEAN "AGNOLOTTI"
Cocktail Artichokes, "Gremolata," and Minestrone Butter

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

"TARTELETTE" OF BROOKS CHERRIES
Aged "Comté"

"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