per se

TASTING OF VEGETABLES

July 12, 2017

ENGLISH PEA "POTAGE"
Australian Black Winter Truffles and Parmesan "Tuile"

SALAD OF NORWICH MEADOWS FARM BEETS
Persian Cucumbers, Gem Lettuces, California Pistachios,
and Lemon Verbena-Scented Greek Yogurt

"RISSOLÉE DE POMMES DE TERRE"
Wilted Lacinato Kale, Cherry Belle Radishes,
Roasted Leeks, and "Sauce Bordelaise"

VIOLET ARTICHOKES "EN BARIGOULE"
Young Carrots, Marinated Fennel,
Pine Nuts, and Meyer Lemon

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

---

SOFFRITTO-BRAISED ROMANO BEANS
Grilled Summer Squash, Arugula "Pesto,"
and Armando Manni Extra Virgin Olive Oil

RUSSET POTATO "GNOCCHI"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"
Chanterelle Mushrooms, Crispy Shallots,
and "Sauce Vin Jaune"

WESTFIELD FARM "CAPRI" CHEESECAKE
Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

"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