

# per se

TASTING OF VEGETABLES

July 21, 2017

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

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

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

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

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

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

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

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

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

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

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PRIX FIXE 325.00  
SERVICE INCLUDED