

per se

TASTING OF VEGETABLES

August 4, 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

"TORTILLA ESPAGNOLE"
Charred Onions, "Salsa Verde,"
and Romesco Vinaigrette

VIOLET ARTICHOKE "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

SUMMER SQUASH "RATATOUILLE"
"Pain de Campagne," Garlic "Pudding,"
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"

"GOUGÈRE"
with Aged "Gruyère"

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

PRIX FIXE 325.00
SERVICE INCLUDED