

per se

TASTING OF VEGETABLES

August 6, 2017

ENGLISH PEA GRANITÉ

Kendall Farms Crème Fraîche "Panna Cotta," Piedmont Hazelnuts,
Celery Branch "Ribbons," and Lovage Oil

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Marinated Tomatoes, Romano Beans, Brioche Melba,
and Basil Seed Aigre-Doux

"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

"CARNAROLI RISOTTO BIOLOGICO"

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

MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Crispy Shallots,
and "Sauce Vin Jaune"

JASPER HILL FARM'S "MOSES SLEEPER"

Maine Blueberry "Turnover" and Espelette Yogurt "Mousseline"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED