

# per se

## TASTING OF VEGETABLES

August 13, 2017

---

### ENGLISH PEA "GRANITÉ"

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

---

### SALAD OF NORWICH MEADOWS FARM CUCUMBERS

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

---

### "DÉGUSTATION DE POMMES DE TERRE"

Gem Lettuce, Cherry Belle Radishes,  
and Australian Black Winter Truffles

---

### SUMMER SQUASH "RATATOUILLE"

"Pain de Campagne," Garlic "Pudding,"  
and Armando Manni Extra Virgin Olive Oil

---

### "BREAD AND BUTTER"

Geechie Boy Mill Red Cornbread and Diane St. Clair's Animal Farm Butter

---

### ALMOND-CRUSTED PATIO EGGPLANT

Jasmine Rice, Roasted Scallions, Coconut Cream,  
and Sweet Carrot Vinaigrette

---

### 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"

---

### JASPER HILL FARM "HARBISON"

Maine Blueberry "Turnover" and Espelette Yogurt "Mousseline"

---

### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED