

per se

TASTING OF VEGETABLES

August 17, 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,
and Basil Seed "Aigre-Doux"

"DÉGUSTATION DE POMMES DE TERRE"

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

CARAFLEX CABBAGE "RÔTI À LA BROCHE"

Whole Grain Mustard "Pain Perdu," Smoked Ruby Beets,
Petite Onions, and "Beurre Noisette"

"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

SWEET GARLIC AND CRANBERRY BEAN "AGNOLOTTI"

Cocktail Artichokes, Glazed Pole Beans,
"Gremolata," and Pimentón Emulsion

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