

# per se

TASTING OF VEGETABLES

August 22, 2017

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ENGLISH PEA "GRANITÉ"  
Kendall Farms Crème Fraîche "Panna Cotta,"  
Celery Branch "Ribbons," and Lovage Oil

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SALAD OF NORWICH MEADOWS FARM CUCUMBERS  
Brioche Melba, Marinated Tomatoes,  
and Basil Seed "Aigre-Doux"

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"POMMES ANNA"  
Wilted Arrowleaf Spinach, Potato "Mousseline,"  
and Forest Mushrooms "à la Bordelaise"

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SAVOY CABBAGE "RÔTI À LA BROCHE"  
Whole Grain Mustard "Pain Perdu," Smoked Ruby Beets,  
Petite Onions, and "Beurre Noisette"

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

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ALMOND-CRUSTED PATIO EGGPLANT  
Jasmine Rice, Roasted Scallions, Coconut Cream,  
and Sweet Carrot Vinaigrette

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SWEET GARLIC AND CRANBERRY BEAN "AGNOLOTTI"  
Cocktail Artichokes, Glazed Pole Beans, "Gremolata,"  
and Pimentón Emulsion

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WESTFIELD FARM "CAPRI" CHEESECAKE  
Brooks Cherries and Piedmont Hazelnuts

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

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PRIX FIXE 325.00  
SERVICE INCLUDED