per se

TASTING OF VEGETABLES

September 17, 2017

PERILLA LEAF "VELOUTÉ"
Meyer Lemon, Brioche "Croûtons,"
and Petite Shiso

GALA APPLE "EN CROÛTE"
Candied English Walnuts, Celery Branch Salad,
and Sunchoke "Aïoli"

RICK BISHOP'S GOLD NUGGET POTATOES
Cherry Belle Radishes, Flowering Watercress,
and Black Winter Truffle "Vichyssoise"

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

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

GREENMARKET PEPPERS
Marinated Tomatoes, Pickled Ají Dulce Peppers,
and Shishito Pepper Cream

SMOKED EGGPLANT "AGNOLOTTI"
Cocktail Artichokes, Romano Beans, Toasted Pine Nuts,
and Caramelized Garlic Emulsion

JASPER HILL FARM "MOSES SLEEPER"
Frog Hollow Farm Peach "Turnover" and Espelette-Scented Yogurt

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

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness