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TASTING OF VEGETABLES

October 20, 2017

"CREAM" OF MATSUTAKE MUSHROOM
Koshihikari Rice and Young Ginger

CHARCOAL-GRILLED CARAFLEX CABBAGE
Chickpea "Papadum," Meyer Lemon,
Sunchoke Confit, and Lovage Oil

CRISPY COCKTAIL ARTICHOKE
Fennel Bulb, Cherry Belle Radishes, Gem Lettuces,
Spanish Capers, and Ameraucana Hen Egg Purée

MOLOKAI YAM "MILLE-FEUILLE"
Compressed Asian Pears, Arrowleaf Spinach,
Hakurei Turnips, and Caramelized Onion Jus

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

HERB-CRUSTED BROCCOLI
Hen-of-the-Wood Mushrooms, Sweet Pepper "Pudding,"
and "Parmigiano-Reggiano"

RUSSET POTATO "GNOCCHI"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SLOW-ROASTED BUTTERNUT SQUASH "AGNOLOTTI"
Brussels Sprouts, Celery Branch, Toasted Pumpkin Seeds,
and Preserved Black Truffle Emulsion

JASPER HILL FARM "MOSES SLEEPER"
Flowering Quince "Turnover" and Aleppo Pepper Greek Yogurt

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

PRIX FIXE 325.00
SERVICE INCLUDED