per se

TASTING OF VEGETABLES

July 8, 2018

"DÉGUSTATION" OF ENGLISH PEAS
Charcoal-Grilled "Petits Pois," Pea Shoots,
and English Pea "Granité"

SALAD OF PETITE CARROTS
Hawaiian Hearts of Peach Palm, Chocolate Mint,
Virginia Peanuts, and "Satay Sauce"

SLOW-COOKED NORWICH MEADOWS FARM BEETS
Toasted Pistachios, Fuerte Avocado, Compressed Celtuce,
and Green Chartreuse Vinaigrette

SUMMER SQUASH "À LA PLANCHA"
Moroccan Olive, Marinated Cucumbers,
and Whipped Chickpeas

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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ARROWLEAF SPINACH "RIGATINI"
Puffed Quinoa, Pole Beans,
and Sunchoke Emulsion

BROCCOLI "RISOTTO"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

"MORILLE FARCIE"
"Pain de Campagne," Brentwood Corn, Pickled Ramps,
and "Crème de Champignons"

"HUDSON FLOWER"
Sunflower Seed "Streusel," Stone Fruit Jam,
Fennel Bulb, and Aged Balsamic Vinegar

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

PRIX FIXE 340.00

SERVICE INCLUDED

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