

# per se

TASTING OF VEGETABLES

October 13, 2018

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HEIRLOOM TOMATO SOUP  
Aged Parmesan "Pain Perdu" and Celery Branch Salad

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NORWICH MEADOWS FARM CARAFLEX CABBAGE  
Granny Smith Apples, Sunchoke Confit,  
and Whole Grain Mustard

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CHARCOAL-GRILLED HONEYNUT SQUASH  
Anson Mills Farro, Lacinato Kale,  
and Golden Sultanas

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POTATO-CRUSTED FOUR STORY HILL FARM EGG\*  
"Ragoût" of Pole Beans, Scallion Oil,  
and Sweet Onion Jus

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"BREAD AND BUTTER"  
Caramelized Tomato Baguette and Whipped Chickpea Butter

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RED PEPPER "FARFALLE"  
Ají Dulce Peppers, Pickled Fennel Bulb,  
"Fiore Sardo," and "Minestrone"

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HAND-CUT "TAGLIATELLE"  
Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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NORWICH MEADOWS FARM CARROTS "RÔTI À LA BROCHE"  
Hakurei Turnips and Sunflower Seed Vinaigrette

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"ANNELIES"  
Greenmarket Stone Fruit Compote, English Walnut "Streusel,"  
and Black Winter Truffle Crème Fraîche

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

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PRIX FIXE 340.00

SERVICE INCLUDED