

per se

TASTING OF VEGETABLES

June 19, 2019

HASS AVOCADO SORBET
Nectarine Relish, Persian Cucumbers,
Marcona Almonds, and Crispy "Masa"

"DÉGUSTATION DE PETIT POIS"
Poached Rhubarb, Whipped Ricotta,
and Black Winter Truffle

CHARCOAL-GRILLED ROMANESCO SQUASH
Hawaiian Hearts of Peach Palm "Falafel," Greenmarket Basil,
Shishito Peppers, Charred Tomato Emulsion

CURED FOUR STORY HILL FARM HEN EGG
Marinated Pole Beans, Garlic Chives,
and Smoked "Soubise"

"BREAD AND BUTTER"
Laminated Brioche and Diane St. Clair's Animal Farm Butter

YUKON GOLD POTATO "PIEROGI"
Green Asparagus, Norwich Meadows Farm Hakurei Turnips,
Salanova Lettuces, and "Mousseline Béarnaise"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

FOREST MUSHROOM "TARTELETTE"
Easter Egg Radishes, Pickled Ramps, Sweet Garlic Cream,
and "Sauce Bordelaise"

NETTLE MEADOW FARM "KUNIK"
Spiced English Walnuts, Celery Branch "Ribbons,"
and Brooks Cherry "Mostarda"

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

PRIX FIXE 355.00
SERVICE INCLUDED