

per se

TASTING OF VEGETABLES

July 23, 2019

PEGASUS NECTARINE "GRANITÉ"
Norwich Meadows Farm Cucumbers, Preserved Ginger,
and Lime-Scented Crème Fraîche

CHILLED BRENTWOOD CORN SOUP
Pickled Blueberries, Compressed Celtuce,
Piedmont Hazelnuts, and Puffed Sorghum

CHARCOAL-GRILLED BADGER FLAME BEETS
Crispy "Spätzle," Marinated Red Cabbage,
Welsh Onions, and "Sauce Soubise"

HEIRLOOM TOMATO "TARTELETTE"
"Feuille de Brick," per se Ricotta,
and Young Fennel

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

MASCARPONE-ENRICHED ZUCCHINI "AGNOLOTTI"
Shishito Peppers, Picholine Olives,
and Armando Manni Extra Virgin Olive Oil

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

GREENMARKET POTATOES
Oregon Cèpes, Wilted Broccoli Spigarello,
and Perilla "Vichyssoise"

"GOUGÈRE"
with Aged "Gruyère" and Black Winter Truffles

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

PRIX FIXE 355.00

SERVICE INCLUDED