

per se

TASTING OF VEGETABLES

September 15, 2019

NORWICH MEADOWS FARM GINGER LEAF "GRANITÉ"
Damson Plums, Soft Tofu Purée,
and Spiced Cashews

CHILLED HEIRLOOM TOMATO SOUP
"Pain de Campagne," Pickled Celery Branch,
and Armando Manni Extra Virgin Olive Oil

SOFT-BOILED FOUR STORY HILL FARM HEN EGG*
Potato "Confit," Marinated Pole Beans,
Picholine Olives, and Salanova Lettuces

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"
"Piperade," Charred Eggplant "Aioli,"
and Aji Dulce Peppers

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

MARSCAPONE-ENRICHED SWEET CORN "AGNOLOTTI"
"Parmigiano-Reggiano," Piedmont Hazelnuts,
Glazed Celtuce, and Black Winter Truffles

CHARCOAL-GRILLED HONEYNUT SQUASH
Congaree and Penn Brown Rice, Matsutake Mushrooms,
Savoy Cabbage, and Yuzu Emulsion

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

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

PRIX FIXE 355.00

SERVICE INCLUDED