

per se

TASTING OF VEGETABLES

July 25, 2015

"ROMESCO" SORBET

"Pain de Campagne," "Succotash," Petite Basil
and Aged Balsamic Vinegar

SALAD OF GREENMARKET TOMATOES

"Burrata," Niçoise Olive "Lavash" and Gazpacho "Gelée"
Seasoned with Armando Manni Olive Oil

PURPLE ARTICHOKE "AMANDINE"

Haricots Verts, Garden State Peaches, Watercress
and Brown Butter Gastrique

"POMMES SOUFFLÉES"

Sunny Side Up Quail Egg, Marble Potatoes, Tokyo Turnips,
Arrowleaf Spinach and "Chimichurri"

SLOW BAKED ITALIAN EGGPLANT

Pickled Gray Shallots, Forest Mushrooms,
Pine Nuts and Squash Blossom "Pesto"

SALVATORE BROOKLYN RICOTTA "GNUDI"

Caramelized Belgian Endive, English Peas
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SWEET CORN "ANOLINI"

Crispy Quinoa, Meyer Lemon "Condiment,"
Tuscan Kale and "Beurre Rouge"

"BONDE DU POITOU"

Royal Blenheim Apricot "Membrillo," Young Fennel,
Candied Pistachios and Saba Reduction

"BLEU D'Auvergne"

Huckleberry "Newton," Pearson Farm's Pecans,
Celery Branch and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 310.00

SERVICE INCLUDED