

per se

TASTING OF VEGETABLES

June 14, 2017

GRANNY SMITH APPLE "GRANITÉ"
Persian Cucumbers, Spiced Virginia Peanuts,
and Lovage "Chiffon"

HERB-CRUSTED MAPLEBROOK FARM "BURRATINI"
Sungold Tomatoes, Picholine Olive Tapenade, Pine Nuts,
and Armando Manni Extra Virgin Olive Oil

GOLDEN BEET "CANNELLONI"
"Pommes Maxim's," Pickled Celery Branch,
Petite Radishes, and Pastrami-Beet Emulsion

OREGON CÈPE "PIEROGI"
Wilted Treviso, Glazed Sweet Carrots,
and Green Garlic "Vichyssoise"

"BREAD AND BUTTER"
Geechie Boy Mill Red Cornbread and Diane St. Clair's Animal Farm Butter

SQUASH BLOSSOM "TAMALE"
Shishito Peppers, Hass Avocado Purée,
and Spring Onion Vinaigrette

SMOKED RICOTTA AND FAVA BEAN "AGNOLOTTI"
Cocktail Artichokes, "Gremolata," and Minestrone Butter

"CARNAROLI RISOTTO BIOLOGICO"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

"TARTELETTE" OF BROOKS CHERRIES
Aged "Comté"

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

PRIX FIXE 325.00

SERVICE INCLUDED