

per se

TASTING OF VEGETABLES

June 23, 2017

CELERY "PANNA COTTA"
Black Plums, Caraway Seed "Tempura,"
Yuzukosho, and Ginger Crème Fraîche

MAPLEBROOK FARM "BURRATA"
Sungold Tomatoes, Cerignola Olive Relish,
and Armando Manni Extra Virgin Olive Oil

"RISSOLÉE DE POMMES DE TERRE"
Petite Lettuces, Cherry Belle Radishes,
Roasted Leeks, and "Bordelaise"

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

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

SQUASH BLOSSOM "TAMALE"
English Pea Risotto and Potato "Mousseline"

RUSSET POTATO "GNOCCHI"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

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

"TARTELETTE" OF RAINIER CHERRIES
Aged "Comté"

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

PRIX FIXE 325.00

SERVICE INCLUDED