per se

TASTING OF VEGETABLES

July 2, 2017

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

SALAD OF NORWICH MEADOWS FARM BEETS
Persian Cucumbers, Gem Lettuces, Toasted Pistachios,
and Black Truffle "Ravigote"

"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

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ENGLISH PEA "RISOTTO"
Sweet Corn-Stuffed Squash Blossom, Snow Peas,
and Comté "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

WESTFIELD FARM "CAPRI" CHEESECAKE
Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

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

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness