

per se

TASTING OF VEGETABLES



July 4, 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"

VIOLET ARTICHOKE "EN BARIGOULE"
Young Carrots, Marinated Fennel,
Pine Nuts, and Meyer Lemon

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

SOFFRITTO-BRAISED ROMANO BEANS
Grilled Summer Squash, Arugula "Pesto,"
and Armando Manni Extra Virgin Olive Oil

MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"
Chanterelle Mushrooms, English Peas,
Crispy Shallots, and "Sauce Vin Jaune"

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