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## TASTING OF VEGETABLES

July 7, 2017

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

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

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"RISSOLÉE DE POMMES DE TERRE"  
Snug Harbor Heritage Farm Lacinato Kale, Roasted Leeks,  
Cherry Belle Radishes, and "Bordelaise"

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

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

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

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"CARNAROLI RISOTTO BIOLOGICO"  
Shaved Australian Black Winter Truffles and "Comté" Mousseline  
(125.00 supplement)

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

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

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

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PRIX FIXE 325.00  
SERVICE INCLUDED