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TASTING OF VEGETABLES

August 5, 2017

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ENGLISH PEA GRANITÉ

Kendall Farms Crème Fraîche "Panna Cotta," Piedmont Hazelnuts,  
Celery Branch "Ribbons," and Lovage Oil

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SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Marinated Tomatoes, Romano Beans, Brioche Melba,  
and Basil Seed Aigre-Doux

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"TORTILLA ESPAGNOLE"

Charred Onions, "Salsa Verde,"  
and Romesco Vinaigrette

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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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SUMMER SQUASH "RATATOUILLE"

"Pain de Campagne," Garlic "Pudding,"  
and Armando Manni Extra Virgin Olive Oil

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"CARNAROLI RISOTTO BIOLOGICO"

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

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MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"

Chanterelle Mushrooms, Crispy Shallots,  
and "Sauce Vin Jaune"

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JASPER HILL FARM'S "MOSES SLEEPER"

Maine Blueberry "Turnover" and Espelette Yogurt "Mousseline"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED