

# per se

TASTING OF VEGETABLES

August 5, 2017

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ENGLISH PEA "POTAGE"  
Australian Black Winter Truffles and Parmesan "Tuile"

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SALAD OF NORWICH MEADOWS FARM BEETS  
Persian Cucumbers, Gem Lettuces, California Pistachios,  
and Lemon Verbena-Scented Greek Yogurt

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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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RUSSET POTATO "GNOCCHI"  
"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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"GOUGÈRE"  
with Aged "Gruyère"

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

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PRIX FIXE 325.00

SERVICE INCLUDED