

per se

TASTING OF VEGETABLES

August 23, 2017

ENGLISH PEA "GRANITÉ"
Kendall Farms Crème Fraîche "Panna Cotta,"
Celery Branch "Ribbons," and Lovage Oil

SALAD OF NORWICH MEADOWS FARM CUCUMBERS
Brioche Melba, Marinated Tomatoes,
and Basil Seed "Aigre-Doux"

"POMMES ANNA"
Wilted Arrowleaf Spinach, Potato "Mousseline,"
and Forest Mushrooms "à la Bordelaise"

SAVOY CABBAGE "RÔTI À LA BROCHE"
Whole Grain Mustard "Pain Perdu," Smoked Ruby Beets,
Petite Onions, and "Beurre Noisette"

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

ALMOND-CRUSTED PATIO EGGPLANT
Jasmine Rice, Roasted Scallions, Coconut Cream,
and Sweet Carrot Vinaigrette

SWEET GARLIC AND CRANBERRY BEAN "AGNOLOTTI"
Cocktail Artichokes, Glazed Pole Beans, "Gremolata,"
and Pimentón Emulsion

WESTFIELD FARM "CAPRI" CHEESECAKE
Brooks Cherries and Piedmont Hazelnuts

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

PRIX FIXE 325.00
SERVICE INCLUDED