

# per se

TASTING OF VEGETABLES

August 26, 2017

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COMPRESSED SUMMER MELONS  
Sunchoke "Panna Cotta," Greenmarket Cucumbers,  
and Toasted Pine Nuts

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SECKEL PEAR "EN CROÛTE"  
Candied English Walnuts, Celery Branch Salad,  
and Black Winter Truffle "Aioli"

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

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

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

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

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

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WESTFIELD FARM "CAPRI" CHEESECAKE  
Brooks Cherries and Piedmont Hazelnuts

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

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PRIX FIXE 325.00

SERVICE INCLUDED