

per se

TASTING OF VEGETABLES

September 2, 2017

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

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

"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 FAIRY TALE 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