

# per se

TASTING OF VEGETABLES

September 19, 2017

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PERILLA LEAF "VELOUTÉ"  
Meyer Lemon, Brioche "Croûtons,"  
and Petite Shiso

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GALA APPLE "EN CROÛTE"  
Candied English Walnuts, Celery Branch Salad,  
and Sunchoke "Aïoli"

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RICK BISHOP'S GOLD NUGGET POTATOES  
Cherry Belle Radishes, Flowering Watercress,  
and Black Winter Truffle "Vichyssoise"

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SAVOY CABBAGE "RÔTI À LA BROCHE"  
Whole Grain Mustard "Pain Perdu," Ruby Beets,  
Pearl 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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GREENMARKET PEPPERS  
Marinated Tomatoes, Pickled Ají Dulce Peppers,  
and Shishito Pepper Cream

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SMOKED EGGPLANT "AGNOLOTTI"  
Cocktail Artichokes, Romano Beans, Toasted Pine Nuts,  
and Caramelized Garlic Emulsion

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JASPER HILL FARM "MOSES SLEEPER"  
Frog Hollow Farm Peach "Turnover" and Espelette-Scented Yogurt

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

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PRIX FIXE 325.00

SERVICE INCLUDED