

per se

TASTING OF VEGETABLES

September 28, 2017

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

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

RICK BISHOP'S GOLD NUGGET POTATOES
Pearl Onions, Flowering Watercress,
and Black Winter Truffle "Vichyssoise"

CRISPY COCKTAIL ARTICHOKEs
Fennel Bulb, Cherry Belle Radishes, Gem Lettuces,
Spanish Capers, and Ameraucana Hen Egg Purée

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

GREENMARKET PEPPERS
Marinated Tomatoes, Pickled Ají Dulce Peppers,
and Shishito Pepper Cream

SMOKED EGGPLANT "AGNOLOTTI"
Haricots Verts, Romano Beans, Toasted Pine Nuts,
and Caramelized Garlic Emulsion

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

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

PRIX FIXE 325.00

SERVICE INCLUDED