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TASTING OF VEGETABLES

October 3, 2017

"CREAM" OF MATSUTAKE MUSHROOM
Koshihikari Rice and Young Ginger

CHARCOAL-GRILLED CARAFLEX CABBAGE
Chickpea "Papadum," Meyer Lemon,
Sunchoke Confit, and Lovage Oil

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

MOLOKAI YAM "MILLE-FEUILLE"
Compressed Asian Pear, Arrowleaf Spinach,
Hakurei Turnips, and Caramelized Onion Jus

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

WILD HEN-OF-THE-WOODS MUSHROOMS
Broccoli Rabe, Greenmarket Peppers,
and "Parmigiano-Reggiano"

SMOKED EGGPLANT "AGNOLOTTI"
Cauliflower Florettes, Romano Beans, Toasted Pine Nuts,
and Sweet Garlic Emulsion

JASPER HILL FARM "MOSES SLEEPER"
Flowering Quince "Turnover" and Espelette-Scented Yogurt

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

PRIX FIXE 325.00
SERVICE INCLUDED