

per se

TASTING OF VEGETABLES

June 27, 2018

"DÉGUSTATION" OF ENGLISH PEAS
Charcoal-Grilled "Petits Pois," Pea Shoots,
and English Pea "Granité"

SALAD OF WILD GREEN ASPARAGUS
Hawaiian Hearts of Peach Palm, White Sesame Seeds,
Virginia Peanuts, and Sweet Carrot "Aïoli"

SLOW-COOKED NORWICH MEADOWS FARM BEETS
Toasted Pistachios, Fuerte Avocado, Compressed Celtuce,
and Green Chartreuse Vinaigrette

SUMMER SQUASH "À LA PLANCHA"
Moroccan Olive, Marinated Cucumbers,
and Whipped Chickpeas

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

ARROWLEAF SPINACH "RIGATINI"
Puffed Quinoa, Pole Beans,
and Sunchoke Emulsion

BROCCOLI "RISOTTO"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB-ROASTED OREGON CÈPES
Crispy Garlic Scapes, Snug Harbor Heritage Farm Potatoes,
and Preserved Ramps

"HUDSON FLOWER"
Sunflower Seed "Streusel," Stone Fruit Jam,
Fennel Bulb, and Aged Balsamic Vinegar

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

PRIX FIXE 340.00

SERVICE INCLUDED