

# per se

TASTING OF VEGETABLES

July 20, 2018

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

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SALAD OF PETITE CARROTS  
Hawaiian Hearts of Peach Palm, Chocolate Mint,  
Virginia Peanuts, and "Satay Sauce"

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

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SUMMER SQUASH "À LA PLANCHA"  
Moroccan Olives, Sungold Tomatoes,  
Cucumber "Vierge," and Whipped Chickpeas

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"BREAD AND BUTTER"  
Pretzel "Epi" and Burgundy Mustard Butter

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

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

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BRENTWOOD CORN RICE PORRIDGE  
Forest Mushrooms, Pickled Ramps,  
and Green Garlic Confit

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

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

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PRIX FIXE 340.00

SERVICE INCLUDED