

# per se

## TASTING OF VEGETABLES

August 20, 2018

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### CUCUMBER AND LEMON VERBENA SORBET

Pickled Norwich Meadows Farm Cucumbers,  
Ruby Beet "Mochi," and Toasted Pine Nuts

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### CHILLED BRENTWOOD CORN SOUP

Puffed Sorghum, Celery Branch Salad,  
Piedmont Hazelnuts, and Celtuce Oil

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### HERB-CRUSTED HEIRLOOM TOMATO

Shishito Peppers, Summer Squash Purée,  
and Extra Virgin Olive Oil Emulsion

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### GRILLED CALIFORNIA NECTARINES

Picholine Olives, Salanova Lettuces,  
Petite Radishes, and Pearl Onions

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### "BREAD AND BUTTER"

Pretzel "Epi" and Burgundy Mustard Butter

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### MASCARPONE-ENRICHED CRANBERRY BEAN "AGNOLOTTI"

Fairy Tale Eggplant, Pole Beans, and Garlic Chips

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### SMOKED HEN-OF-THE-WOODS MUSHROOMS

Tempura-Fried Cauliflower, Sweet Carrots,  
and Scallion Vinaigrette

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### "HUDSON FLOWER"

Apricot "Clafoutis," Fennel Bulb,  
and Marcona Almonds

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED