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TASTING OF VEGETABLES

August 24, 2018

CUCUMBER AND LEMON VERBENA SORBET

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

CHILLED SWEET CORN SOUP

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

HERB-CRUSTED HEIRLOOM TOMATO

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

GRILLED GREENMARKET PEACH

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

"BREAD AND BUTTER"

Pretzel "Epi" and Burgundy Mustard Butter

MASCARPONE-ENRICHED CRANBERRY BEAN "AGNOLOTTI"

Fairy Tale Eggplant, Pole Beans, and Garlic Chips

SMOKED HEN-OF-THE-WOODS MUSHROOMS

Tempura-Fried Cauliflower, Carrot "Aioli,"
and Scallion Vinaigrette

"HUDSON FLOWER"

Yellow Nectarine "Clafoutis," Fennel Bulb,
and Marcona Almonds

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED