

per se

TASTING OF VEGETABLES

September 18, 2018

RICOTTA SORBET

Flavor King Pluots, Norwich Meadows Farm Cucumbers,
Spiced Cashews, and Gem Lettuce "Nuage"

HEIRLOOM TOMATO "TART"

Picholine Olives, Sunflower Seeds,
and Lemon Verbena Yogurt

GOLD BAR SQUASH "CROQUETTE"

Charred Eggplant Purée and Basil Oil

CONGAREE AND PENN RICE PORRIDGE

Slow-Poached Pullet Egg,* Matsutake Mushrooms,
Welsh Onions, and Pine Nuts

"BREAD AND BUTTER"

Pretzel "Epi" and Burgundy Mustard Butter

SLOW-ROASTED KYOTO CARROTS

Sweet Corn "Rôti à la Broche," Black Mission Figs,
Pickled Celery, and Coffee-Chocolate Emulsion

RED PEPPER "FARFALLE"

Ají Dulce Peppers, Summer Pole Beans,
"Fiore Sardo," and "Minestrone"

"HUDSON FLOWER"

Apricot "Clafoutis," Fennel Bulb,
and Marcona Almonds

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED