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TASTING OF VEGETABLES

October 12, 2018

HEIRLOOM TOMATO SOUP
Aged Parmesan "Pain Perdu" and Celery Branch Salad

NORWICH MEADOWS FARM CARAFLEX CABBAGE
Granny Smith Apples, Sunchoke Confit,
and Whole Grain Mustard

CHARCOAL-GRILLED HONEYNUT SQUASH
Anson Mills Farro, Lacinato Kale,
and Golden Sultanas

POTATO-CRUSTED FOUR STORY HILL FARM EGG*
"Ragoût" of Pole Beans, Scallion Oil,
and Caramelized Onion Jus

"BREAD AND BUTTER"
Caramelized Tomato Baguette and Whipped Chickpea Butter

RED PEPPER "FARFALLE"
Ají Dulce Peppers, Pickled Fennel Bulb,
"Fiore Sardo," and "Minestrone"

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

NORWICH MEADOWS FARM CARROTS "RÔTI À LA BROCHE"
Hakurei Turnips and Sunflower Seed Vinaigrette

"ANNELIES"
Greenmarket Stone Fruit Compote, English Walnut "Streusel,"
and Black Winter Truffle Crème Fraîche

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

PRIX FIXE 340.00

SERVICE INCLUDED