

per se

TASTING OF VEGETABLES

June 15, 2019

BROKAW AVOCADO SORBET
Brioche Melba and Soft Tofu Purée

"SALADE VERTE"
Japanese Cucumbers, Sugar Snap Peas, Gem Lettuce,
and Green Goddess "Panna Cotta"

CHARCOAL-GRILLED ROMANESCO SQUASH
Hawaiian Hearts of Peach Palm "Falafel," Greenmarket Basil,
Shishito Peppers, Charred Tomato Emulsion

CURED FOUR STORY HILL FARM HEN EGG*
Marinated Pole Beans, Garlic Chives,
and Smoked "Soubise"

"BREAD AND BUTTER"
Laminated Brioche and Diane St. Clair's Animal Farm Butter

"AGNOLOTTI DOPPI"
per se Ricotta, Preserved Black Winter Truffles,
Fava Beans, and "Pecorino Romano"

FOREST MUSHROOM "TARTELETTE"
Easter Egg Radishes, Pickled Ramps, Rosemary Cream,
and "Sauce Bordelaise"

NETTLE MEADOW FARM "KUNIK"
Spiced English Walnuts, Celery Branch "Ribbons,"
and Murray Family Farm Cherry "Mostarda"

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

PRIX FIXE 355.00

SERVICE INCLUDED