per se

TASTING OF VEGETABLES

June 23, 2019

HASS AVOCADO SORBET
Nectarine Relish, Easter Egg Radishes,
Marcona Almonds, and Crispy "Masa"

MARINATED GREENMARKET CUCUMBERS
Compressed Snow Peas, per se Ricotta,
Toasted Pine Nuts, and Fines Herbes

CHARCOAL-GRILLED ROMANESCO SQUASH
Hawaiian Hearts of Peach Palm "Falafel," Opal 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

YUKON GOLD POTATO "PIEROGI"
Green Asparagus, Norwich Meadows Farm Hakurei Turnips,
Salanova Lettuces, and "Mousseline Béarnaise"

RUSSET POTATO "GNOCCHI"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

FOREST MUSHROOM "TARTELETTE"
Pickled Ramps, Sweet Garlic Cream,
and "Sauce Bordelaise"

NETTLE MEADOW FARM "KUNIK"
Spiced English Walnuts, Celery Branch "Ribbons,"
and Brooks Cherry "Mostarda"

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

PRIX FIXE 355.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness