

per se

TASTING OF VEGETABLES

July 17, 2019

BROKAW AVOCADO SORBET
Norwich Meadows Farm Cucumbers, Puffed Rice,
and Finger Lime "Vierge"

SALAD OF GREENMARKET TOMATOES
"Pain de Campagne," per se Ricotta,
and Armando Manni Extra Virgin Olive Oil

ROMANO BEANS "À LA PLANCHA"
Slow-Cooked Hen Egg, Picholine Olives, Meyer Lemon,
and Spiced English Walnuts

MARTHA'S VINEYARD MYCOLOGICAL'S SHIITAKE MUSHROOMS
Compressed Celtuce, Pickled Napa Cabbage, Turnip Cream,
and Lemon Thyme Vinaigrette

"BREAD AND BUTTER"
"Parker House Roll" and Diane St. Clair's Animal Farm Butter

MASCARPONE-ENRICHED GREEN ASPARAGUS "AGNOLOTTI"
"Dégustation d'Oignons" and "Sauce Soubise"

BRENTWOOD SWEET CORN "TORTELLINI"
"Parmigiano-Reggiano," Crispy "Masa," and Shaved Australian Black Winter Truffles
(125.00 supplement)

"ARTICHAUT FARCI"
Holland Eggplant "Caponata," Shishito Peppers,
and Zucchini Squash Purée

MAPLEBROOK FARMS "BURRATINI"
Brioche Melba, California Nectarines,
and Pea Shoot "Pesto"

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

PRIX FIXE 355.00

SERVICE INCLUDED