

# per se

TASTING OF VEGETABLES

July 19, 2019

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

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

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

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

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

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

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

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

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

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

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PRIX FIXE 355.00

SERVICE INCLUDED