

# per se

TASTING OF VEGETABLES

August 17, 2019

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ANDY'S ORCHARD NECTARINE "GRANITÉ"  
Norwich Meadows Farm Cucumbers, Preserved Ginger,  
and Lime-Scented Crème Fraîche

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CHILLED SWEET CORN SOUP  
Pickled Blueberries, Compressed Celtuce, Puffed Sorghum,  
and Piedmont Hazelnuts

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CHARCOAL-GRILLED BADGER FLAME BEETS  
Crispy "Spätzle," Marinated Red Cabbage,  
Welsh Onions, and "Sauce Soubise"

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HEIRLOOM TOMATO "TARTELETTE"  
"Feuille de Brick," per se Ricotta,  
and Young Fennel

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

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MASCARPONE-ENRICHED ZUCCHINI "AGNOLOTTI"  
Shishito Peppers, Picholine Olives,  
and Armando Manni Extra Virgin Olive Oil

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"MACARONI AND CHEESE"  
Hand-Cut "Ditalini," Parmesan "Mousseline,"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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GREENMARKET POTATOES  
Chanterelle Mushrooms, Wilted Broccoli Spigarello,  
and Perilla "Vichyssoise"

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"GOUGÈRE"  
with Aged "Gruyère" and Black Winter Truffles

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

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PRIX FIXE 355.00

SERVICE INCLUDED