

per se

TASTING OF VEGETABLES

August 21, 2019

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

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

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

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

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

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

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

GREENMARKET POTATOES
Chanterelle Mushrooms, Mustard Cress,
and Perilla "Vichyssoise"

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

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

PRIX FIXE 355.00

SERVICE INCLUDED