

per se

TASTING OF VEGETABLES

August 29, 2019

SAKE "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

GREENMARKET POTATOES

Chanterelle Mushrooms, Spigarello Kale,
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