

# per se

TASTING OF VEGETABLES

August 31, 2019

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NORWICH MEADOWS FARM GINGER LEAF "GRANITÉ"  
Damson Plums, Soft Tofu,  
and Spiced Cashews

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FRENCH LAUNDRY GARDEN HEIRLOOM TOMATO SOUP  
"Pain de Campagne," Pickled Celery Branch,  
and Armando Manni Extra Virgin Olive Oil

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SOFT-BOILED FOUR STORY HILL FARM HEN EGG\*  
Marble Potato "Confit," Marinated Pole Beans,  
Picholine Olives, and Salanova Lettuces

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HAWAIIAN HEARTS OF PEACH PALM "CROQUETTE"  
"Piperade," Ají Dulce Peppers,  
and Charred Eggplant "Aioli"

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

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MARSCAPONE-ENRICHED SWEET CORN "AGNOLOTTI"  
Compressed Celtuce, "Parmigiano-Reggiano,"  
Piedmont Hazelnuts, and Black Winter Truffle

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CHARCOAL-GRILLED HONEYNUT SQUASH  
Congaree and Penn Brown Rice, Matsutake Mushrooms,  
Savoy Cabbage, and California Yuzu

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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