

# per se

TASTING OF VEGETABLES

September 20, 2019

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

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CHILLED 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\*  
Potato "Confit," Marinated Pole Beans,  
Picholine Olives, and Salanova Lettuces

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

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

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MASCARPONE-ENRICHED SWEET CORN "AGNOLOTTI"  
"Parmigiano-Reggiano," Piedmont Hazelnuts,  
Glazed Celtuce, and Black Winter Truffles

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

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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