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TASTING OF VEGETABLES

August 15, 2017

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ENGLISH PEA "GRANITÉ"

Kendall Farms Crème Fraîche "Panna Cotta," Piedmont Hazelnuts,  
Celery Branch "Ribbons," and Lovage Oil

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SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Brioche Melba, Marinated Tomatoes,  
and Basil Seed "Aigre-Doux"

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"DÉGUSTATION DE POMMES DE TERRE"

Gem Lettuces, Cherry Belle Radishes,  
and Australian Black Winter Truffles

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CARAFLEX CABBAGE "RÔTI À LA BROCHE"

Whole Grain Mustard "Pain Perdu," Smoked Ruby Beets,  
Petite Onions, and "Beurre Noisette"

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"BREAD AND BUTTER"

Geechie Boy Mill Red Cornbread and Diane St. Clair's Animal Farm Butter

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ALMOND-CRUSTED PATIO EGGPLANT

Jasmine Rice, Roasted Scallions, Coconut Cream,  
and Sweet Carrot Vinaigrette

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"CARNAROLI RISOTTO BIOLOGICO"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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SWEET GARLIC AND CRANBERRY BEAN "AGNOLOTTI"

Cocktail Artichokes, Glazed Pole Beans,  
"Gremolata," and Pimentón Emulsion

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JASPER HILL FARM "HARBISON"

Maine Blueberry "Turnover" and Espelette Yogurt "Mousseline"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED