

per se

TASTING OF VEGETABLES

August 1, 2015

"ROMESCO" SORBET

"Pain de Campagne," "Succotash," Petite Basil
and Aged Balsamic Vinegar

SALAD OF GREENMARKET TOMATOES

"Burrata," Niçoise Olive "Lavash" and Gazpacho "Gelée"
Seasoned with Armando Mani Olive Oil

PURPLE ARTICHOKE "AMANDINE"

Garden State Peaches, Sugar Snap Peas, Watercress
and Brown Butter Gastrique

"POMMES SOUFFLÉES"

Sunny Side Up Quail Egg, Marble Potatoes, Tokyo Turnips,
Arrowleaf Spinach and "Chimichurri"

SLOW BAKED ITALIAN EGGPLANT

Pickled Red Pearl Onions, Forest Mushrooms,
Pine Nuts and Squash Blossom "Pesto"

SWEET CORN "ANOLINI"

Crispy Quinoa, Meyer Lemon "Condiment,"
Tuscan Kale and "Beurre Rouge"

MEADOW CREEK DAIRY'S "GRAYSON"

Royal Blenheim Apricot "Membrillo," Young Fennel,
Candied Pistachios and Saba Reduction

"BLEU D'AUVERGNE"

Blueberry "Newton," Pearson Farm's Pecans,
Celery Branch and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

VEGETABLE MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED