

per se

TASTING OF VEGETABLES

August 21, 2015

SUMMER MELON "GAZPACHO"

Armando Manni Custard, "Pain d'Épice" Tuile, Parsley Shoots
and Lemon-Lime Sorbet

SALAD OF MARINATED HEIRLOOM TOMATOES

Tomato Dashi "en Gelée," Togarashi "Tempura," Sugar Snap Peas,
Spiced Hass Avocado and Red Radishes

ALMOND CRUSTED ITALIAN ARTICHOKE

"Sofrito" Bread Pudding, Pickled Garlic, Red Veined Arugula
and Charred Rosa Bianca Eggplant

HEN EGG "CRÊPE"

Koshihikari Rice, Cauliflower Cream, Caramelized Onions,
Broccolini Florettes and New Zealand Spinach

SQUASH BLOSSOM "TAMALE"

Matsutake Mushrooms, Corn Kernels, Spanish Capers
and Pine Nut Chutney

CRANBERRY BEAN & BASIL "ANOLINI"

Romano Beans, Sweet Carrots, Petite Squash,
"Minestrone" Sauce and "Olio Verde"

"BONDE DU POITOU"

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

"PB & J"

"Bleu d'Auvergne"

Virginia Peanuts, Champagne Grapes,
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