

# per se

TASTING OF VEGETABLES

August 24, 2015

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SUMMER MELON "GAZPACHO"  
Armando Manni Custard, "Pain d'Épice" Tuile,  
Cilantro and Lemon-Lime Sorbet

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SALAD OF MARINATED HEIRLOOM TOMATOES  
Tomato Dashi "en Gelée," Togarashi "Tempura," Sugar Snap Peas,  
Spiced Hass Avocado and Red Radishes

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"PETITE AUBERGINE FARCIE"  
Cocktail Artichokes, Broccolini Florettes, Marcona Almonds  
and Meyer Lemon Vinaigrette

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ROASTED CAULIFLOWER "TARTE"  
Pickled Quail Egg, Salvatore Brooklyn Smoked Ricotta,  
Wilted Arrowleaf Spinach and Brown Butter Gastrique

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SQUASH BLOSSOM "TAMALE"  
Matsutake Mushrooms, Corn Kernels, Spanish Capers  
and Pine Nut Chutney

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CRANBERRY BEAN & BASIL "ANOLINI"  
Romano Beans, Sweet Carrots, Petite Squash,  
"Minestrone" Sauce and "Olio Verde"

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

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"PB & J"  
"Bleu d'Auvergne"  
Virginia Peanuts, Champagne Grapes,  
Celery Branch and Black Truffle Purée

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"ASSORTMENT OF DESSERTS"  
Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00  
SERVICE INCLUDED