per se

TASTING OF VEGETABLES

September 1, 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

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

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

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

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

"CHABICHOU"
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"

PRIX FIXE 310.00

SERVICE INCLUDED