per se

TASTING OF VEGETABLES

September 18, 2015

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

ZA'ATAR CRUSTED RUBY BEETS
Compressed Cucumbers, Spiced Medjool Dates,
Romaine Lettuce and Buttermilk Whey

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

ROASTED CAULIFLOWER "TARTE"
Pickled Quail Egg, per se Ricotta, Wilted Arrowleaf Spinach
and Brown Butter Gastrique

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

CRANBERRY BEAN & BASIL "ANOLINI"
Haricots Verts, Sweet Carrots, Gold Bar 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"

PRIX FIXE 310.00

SERVICE INCLUDED