per se

TASTING OF VEGETABLES

March 19, 2016

SMOKED CABBAGE "VICHYSSOISE"
Yukon Gold Potato "Blini" and Truffle Infused Custard

SALAD OF PRESERVED GREEN STRAWBERRIES
Crispy Oats, Ginger "Panna Cotta," Ruby Beets,
Compressed Chicories and Aged Balsamic Vinegar

"PITHIVIERS DE POMMES DE TERRE"
Petite Radishes & Arugula "Pesto"

SACRAMENTO DELTA GREEN ASPARAGUS
Squire Hill Farm's Hen Egg, "Gnocchi à la Parisienne,"
Bluefoot Mushrooms and "Mousseline Béarnaise"

WHITE ASPARAGUS "BARIGOULE"
Niçoise Olive "Pain Perdu," Jingle Bell Peppers,
Sweet Carrots and Green Garlic

POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"
Brioche Melba, Violet Artichokes, Fava Beans
and Red Pepper "Pudding"

NETTLE MEADOW FARM'S "KUNIK"
Rhubarb & Bosc Pear "Tartelette," Frisée Lettuce
and Pink Peppercorn Yogurt

"WALDORF SALAD"
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,
Belgian Endive and "Gelée de Pommes au Cidre"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness