per se

TASTING OF VEGETABLES

April 24, 2016

MOREL MUSHROOM "VELOUTÉ"
Yukon Gold Potato "Blini," Fava Beans
and Smoked Crème Fraîche

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

"ROUELLE" OF ROASTED SWEET CARROTS
Cauliflower Florettes, Petite Radishes, Plumped Sultanas
and Vadouvan Curry-Carrot "Pudding"

"TOAD IN THE HOLE"*
Sacramento Delta Asparagus, Sweet Pepper Relish,
English Pea Purée and "Salsa Verde"

WHITE ASPARAGUS "AMANDINE"
Meiwa Kumquats, "Romesco," Wilted Ramps,
Marcona Almonds and Brown Butter Emulsion

CARAMELIZED ARTICHOKE "FAGOTTINI"
Cerignola Olives, Spring Garlic and "Minestrone" Butter

NETTLE MEADOW FARM'S "KUNIK"
Muscat Grape "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