

# per se

TASTING OF VEGETABLES

May 5, 2016

---

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

---

SALAD OF SALT BAKED KOHLRABI  
Greenmarket Broccoli, Navel Orange "Confit," Persian Cucumbers,  
Spiced Cashews and Hass Avocado "Mousseline"

---

"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