

per se

TASTING OF VEGETABLES

May 23, 2016

CHILLED TOMATO VINE "CONSOMMÉ"
Fennel Gelée, Sungold Tomatoes and Emerald Lettuce

SLOW ROASTED RUBY BEETS
Brooks Cherries, Broccoli Blossoms and Whole Grain Mustard

"CHOU-FLEUR EN CROÛTE"
Sweet Carrots, Meyer Lemon "Confit," Green Almonds
and Nasturtium Caper "Aioli"

POLE BEANS SLOWLY BRAISED IN SOFFRITO
Moroccan Olive Purée, Aged Parmesan, Basil
and Toasted Country Bread

MASCARPONE ENRICHED ANSON MILLS' POLENTA
Soft Boiled Hen Egg*, Buttermilk Fried Morel Mushrooms
and "Crème de Champignons"

SPRING ONION "AGNOLOTTI"
English Peas, New Zealand Spinach, Crispy Shallots,
Aged Comté and "Sauce Soubise"

"BLEU D'AUVERGNE"
Compressed Strawberries, Piedmont Hazelnuts and Toasted Oats

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED