per se

TASTING OF VEGETABLES

July 10, 2015

"ROMESCO" SORBET
"Pain de Campagne," "Succotash," Petite Basil
and Aged Balsamic Vinegar

"SALADE D'ASPERGES BLANCHES"
Phyllo "Crisp," English Walnuts, Cipollini Onion Shoots
and Charred Shishito Pepper Vinaigrette

SALVATORE BROOKLYN RICOTTA "GNUDI"
Caramelized Belgian Endive, French Breakfast Radishes,
English Peas and Australian Black Winter Truffle

"POMMES SOUFFLÉES"
Sunny Side Up Quail Egg, Marble Potatoes,
Brentwood Corn, Summer Squash and "Chimichurri"

SLOW BAKED ITALIAN EGGPLANT
Cauliflower Florettes, Pine Nuts
and San Marzano Tomato Marmalade

FOREST MUSHROOM "ANOLINI"
Arrowleaf Spinach, Marcona Almonds,
Nasturtium Capers and "Gremolata"

TWIG FARM'S "FUZZY WHEEL"
Royal Blenheim Apricot "Membrillo," Young Fennel,
Candied Pistachios and Saba Reduction

"BLEU D'AUVERGNE"
Strawberry "Newton," Pearson Farm's Pecans,
Celery Branch and Black Truffle Purée

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

PRIX FIXE 310.00

SERVICE INCLUDED