

# per se

TASTING OF VEGETABLES

August 17, 2015

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SUMMER MELON "GAZPACHO"

Armando Manni Custard, "Pain d'Épice" Tuile, Cilantro Shoots  
and Lemon-Lime Sorbet

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SALAD OF MARINATED HEIRLOOM TOMATOES

Tomato Dashi "en Gelée," Togarashi "Tempura," Sugar Snap Peas,  
Spiced Hass Avocado and Red Radishes

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ALMOND CRUSTED ITALIAN ARTICHOKE

"Sofrito" Bread Pudding, Pickled Garlic, Red Veined Arugula  
and Charred Rosa Bianca Eggplant

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HEN EGG "CRÊPE"

Koshihikari Rice, Cauliflower Cream, Caramelized Onions,  
Broccolini Florettes and New Zealand Spinach

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SQUASH BLOSSOM "TAMALE"

Matsutake Mushrooms, Corn Kernels, Spanish Capers  
and Pine Nut Chutney

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CRANBERRY BEAN & BASIL "ANOLINI"

Romano Beans, Sweet Carrots, Petite Squash,  
"Minestrone" Sauce and "Olio Verde"

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"BONDE DU POITOU"

Royal Blenheim Apricot "Membrillo," Young Fennel,  
Candied Pistachios and Balsamic Reduction

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"PB & J"

"Bleu d'Auvergne"

Virginia Peanuts, Champagne Grapes,  
Celery Branch and Black Truffle Purée

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 310.00

SERVICE INCLUDED