

per se

TASTING OF VEGETABLES

September 5, 2015

SUMMER MELON "GAZPACHO"

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

ZA'ATAR CRUSTED RUBY BEETS

Compressed Cucumbers, Spiced Medjool Dates, Romaine Lettuce,
Flowering Basil and Buttermilk Whey Vinaigrette

"PETITE AUBERGINE FARCIE"

Cocktail Artichokes, Broccolini Florettes, Marcona Almonds
and Meyer Lemon "Aigre-Doux"

ROASTED CAULIFLOWER "TARTE"

Pickled Quail Egg, Salvatore Brooklyn Smoked Ricotta,
Wilted Arrowleaf Spinach and Brown Butter Gastrique

SQUASH BLOSSOM "TAMALE"

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

CRANBERRY BEAN & BASIL "ANOLINI"

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

"BONDE DU POITOU"

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

"PB & J"

"Bleu d'Auvergne"

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

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

VEGETABLE MENU 310.00

7 COURSE 245.00

5 COURSE 205.00

SERVICE INCLUDED