

# per se

TASTING OF VEGETABLES

September 26, 2015

---

MATSUTAKE MUSHROOM BOUILLON  
Dashi "Noodles," Sunchoke Custard and Split Chives

---

ZA'ATAR CRUSTED CELERY BRANCH  
Compressed Cucumbers, Spiced Medjool Dates  
and Buttermilk Whey "Nuage"

---

"YORKSHIRE PUDDING"  
Melted Savoy Cabbage, Oregon Huckleberries,  
Ruby Beets and Horseradish Crème Fraîche

---

"POMMES DAUPHINE"  
Sunny Side Up Squire Hill Farm's Ameraucana Hen Egg,  
Romaine Lettuce Ribs and "Sauce Lyonnaise"

---

SQUASH BLOSSOM "TAMALE"  
Porcini Mushrooms, Corn Kernels, Spanish Capers  
and Pine Nut Chutney

---

CRANBERRY BEAN & BASIL "ANOLINI"  
Yellow Romano Beans, Sweet Carrots, Gold Bar Squash,  
"Minestrone" Sauce and "Olio Verde"

---

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

---

"PB & J"  
"Bleu d'Auvergne"  
Virginia Peanuts, Thompson Grapes  
and Black Truffle Purée

---

"ASSORTMENT OF DESSERTS"

---

PRIX FIXE 310.00  
SERVICE INCLUDED