

per se

TASTING OF VEGETABLES

October 2, 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 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"
Romano Beans, Sweet Carrots, Gold Bar 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, Thompson Grapes
and Black Truffle Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00
SERVICE INCLUDED