

per se

TASTING OF VEGETABLES

October 3, 2015

CARAMELIZED SUNCHOKE "POTAGE"

Chive "Tuile," Marcona Almonds,
Concord Grapes and Parsnip Cream

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Oat "Crisp," Compressed Cucumbers, Hass Avocado,
Belgian Endive and Blood Orange "Gelée"

"YORKSHIRE PUDDING"

Melted Leeks, Oregon Huckleberries, Ruby Beets
and Horseradish Crème Fraîche

"POMMES DAUPHINE"

Sunny Side Up Hen Egg, Romaine Lettuce Ribs
and "Sauce Lyonnaise"

GARNET YAM "PIEROGI"

Braised Tuscan Kale, Grilled Scallions, Meyer Lemon,
Pine Nuts and Matsutake Mushroom "Bouillon"

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

"BLEU D'AUVERGNE"

Pumpernickel "Melba," Crispy Brussels Sprouts,
Savoy Cabbage and Poached Prunes

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED