

# per se

TASTING OF VEGETABLES

March 27, 2016

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SMOKED CABBAGE "VICHYSOISE"  
Yukon Gold Potato "Blini" and Truffle Infused Custard

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SALAD OF PRESERVED GREEN STRAWBERRIES  
Crispy Oats, Ginger "Panna Cotta," Ruby Beets,  
Compressed Chicories and Aged Balsamic Vinegar

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"PAVE" OF ROASTED EGGPLANT  
Garbanzo Beans, Cauliflower Florettes, Persian Cucumbers,  
Green Almonds and Mint Yogurt

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SACRAMENTO DELTA GREEN ASPARAGUS  
Wrapped in Aged Parmesan "Pain Perdu,"  
Quail Egg\*, Piedmont Hazelnuts, English Peas,  
French Breakfast Radishes and Black Truffle Mousse

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WHITE ASPARAGUS "BARIGOULE"  
Niçoise Olives, Jingle Bell Peppers,  
Sweet Carrots and Green Garlic

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POTATO ENRICHED STINGING NETTLE "AGNOLOTTI"  
Brioche Melba, Violet Artichokes, Fava Beans  
and Red Pepper "Pudding"

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NETTLE MEADOW FARM'S "KUNIK"  
Rhubarb & Bosc Pear "Tartelette," Frisée Lettuce  
and Pink Peppercorn Yogurt

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"WALDORF SALAD"  
"Bleu d'Auvergne," Pickled Celery Branch, English Walnuts,  
Belgian Endive and "Gelée de Pommes au Cidre"

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00  
SERVICE INCLUDED