

per se

TASTING OF VEGETABLES

April 2, 2016

OREGON MOREL MUSHROOM "VELOUTÉ"
Yukon Gold Potato "Blini," English Pea Custard
and Smoked Crème Fraîche

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

"PRESSÉ" OF JAPANESE EGGPLANT AND GREEN BEAN FALAFEL
Pita "Crisps," Hadley Orchards Dates,
Persian Cucumbers and Raita

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

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

"MINISTRONE"
White Bean "Fagottini," Cocktail Artichokes
and Cerignola Olives

NETTLE MEADOW FARM'S "KUNIK"
Muscat Grape "Tartelette," Frisée Lettuce
and Pink Peppercorn Yogurt

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00
SERVICE INCLUDED