

# per se

TASTING OF VEGETABLES

April 3, 2016

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

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

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SACRAMENTO DELTA GREEN ASPARAGUS  
Wrapped in Aged Parmesan "Pain Perdu"  
Roasted Fennel Tapenade, Sweet Pepper Relish,  
Salanova Lettuce and "Salsa Verde"

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WHITE ASPARAGUS "AMANDINE"  
Meiwa Kumquats, "Romesco," Caramelized Ramps,  
Green Almonds and Brown Butter Emulsion

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

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NETTLE MEADOW FARM'S "KUNIK"  
Muscat Grape "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