

per se

TASTING OF VEGETABLES

April 17, 2016

MOREL MUSHROOM "VELOUTÉ"
Yukon Gold Potato "Blini," Fava Beans
and Smoked Crème Fraîche

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

"ROUELLE" OF ROASTED SWEET CARROTS
Cauliflower Florettes, Petite Radishes, Plumped Sultanas
and Vadouvan Curry-Carrot "Pudding"

"TOAD IN THE HOLE"
Sacramento Delta Asparagus, Sweet Pepper Relish,
English Pea Purée and "Salsa Verde"

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

"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