

# per se

TASTING OF VEGETABLES

May 3, 2016

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

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SALAD OF SALT BAKED KOHLRABI  
Greenmarket Broccoli, Navel Orange "Confit," Persian Cucumbers,  
Spiced Cashews and Hass Avocado "Mousseline"

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

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

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

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CARAMELIZED ARTICHOKE "FAGOTTINI"  
Cerignola Olives, Spring Garlic and "Minestrone" Butter

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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