

# per se

## TASTING OF VEGETABLES

May 7, 2016

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

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

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NANTES CARROT SALAD  
Preserved Golden Beets, Sweet Carrot Purée  
and Crispy Chickpea "Papadum"

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

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"DÉGUSTATION DE POMMES DE TERRE"  
Soft Poached Hen Egg\*, Petite Radishes and Black Truffle Emulsion

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

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NETTLE MEADOW FARM'S "KUNIK"  
Honeycrisp Apple Marmalade, English Walnuts and Greek Yogurt

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"WALDORF SALAD"  
"Bleu d'Auvergne," Pickled Celery Branch, 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