

# per se

TASTING OF VEGETABLES

May 18, 2016

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"GREEN SALAD"

Maplebrook Farm's Burrata, Romaine Lettuce,  
Pickled Red Onions and English Pea "Chiffon"

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SALT BAKED KOHLRABI

Greenmarket Broccoli, Navel Orange "Confit,"  
Spiced Cashews and Hass Avocado Purée

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NANTES CARROT SALAD

Preserved Golden Beets, Sweet Carrots  
and Crispy Chickpea "Papadum"

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ROMANO BEANS SLOWLY BRAISED IN SOFFRITO

Moroccan Olive Purée, Aged Parmesan, Fino Verde Basil  
and Toasted Country Bread

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"DÉGUSTATION DE POMMES DE TERRE"

La Ratte Potato Purée, Soft Boiled Pheasant Egg\*, Ruby Crescent "Confit,"  
Black Winter Truffle Emulsion and "Pommes Maxim"

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GREEN ASPARAGUS "AGNOLOTTI"

Morel Mushrooms, Garlic Scapes and "Blanquette de Champignons"

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NETTLE MEADOW FARM'S "KUNIK"

Honeycrisp Apple Marmalade, English Walnuts and Greek Yogurt

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"BLEU D'AUVERGNE"

Compressed Strawberries, Piedmont Hazelnuts and Toasted Oats

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED