

# per se

TASTING OF VEGETABLES

May 21, 2016

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CHILLED TOMATO VINE "CONSOMMÉ"  
Fennel Gelée, Sungold Tomatoes and Emerald Lettuce

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SLOW ROASTED RUBY BEETS  
Brooks Cherries, Broccoli Blossoms and Burgundy Mustard

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"CHOU-FLEUR EN CROÛTE"  
Sweet Carrots, Meyer Lemon "Confit," Green Almonds  
and Nasturtium Caper "Aïoli"

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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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MASCARPONE ENRICHED ANSON MILLS' POLENTA  
Soft Boiled Hen Egg\*, Buttermilk Fried Morel Mushrooms  
and "Crème de Champignons"

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SPRING ONION "AGNOLOTTI"  
English Peas, New Zealand Spinach, Crispy Shallots,  
Aged Comté and "Sauce Soubise"

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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