

per se

TASTING OF VEGETABLES

May 26, 2016

CHILLED TOMATO VINE "CONSOMMÉ"
Fennel "Gelée," Sungold Tomatoes and Garden Basil

"GREEN SALAD"
Hass Avocado "Mosaic," Persian Cucumbers,
Pickled Ramps, Celery Branch and Watercress

SLOW ROASTED RUBY BEETS
Brooks Cherries, Broccolini and Whole Grain Mustard

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

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

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

NETTLE MEADOW FARM'S "KUNIK"
Muscat Grape Terrine and English Walnut Vinaigrette

"BLEU D'AUVERGNE"
Compressed Strawberries, Piedmont Hazelnuts and Toasted Oats

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00
SERVICE INCLUDED