

per se

TASTING OF VEGETABLES

June 12, 2016

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

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

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

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

MASCARPONE ENRICHED GEECHIE BOY MILL'S 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