

# per se

TASTING OF VEGETABLES

June 17, 2016

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GREEN TOMATO SORBET

Preserved Strawberries, Hass Avocado Mousse and Celery Branch

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SALAD OF YUKON GOLD POTATOES

Squire Hill Farm's Hen Egg Purée, Petite Radishes,  
Persian Cucumbers and Black Truffle Vinaigrette

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SLOW ROASTED RUBY BEETS

Brooks Cherries, Broccolini Florettes and Whole Grain Mustard

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TRUMPET ROYALE MUSHROOM "AMANDINE"

Meyer Lemon, Arugula Leaves  
and Caramelized Sunchoke "Aioli"

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ROASTED SUMMER SQUASH

Crispy Squash Blossoms, Toasted Pine Nuts  
and Spiced Tomato "Conserva"

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SPRING ONION "AGNOLOTTI"

English Peas, Crispy Shallots,  
Aged Comté and "Sauce Soubise"

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SEAL COVE FARM'S "PEARL"

Muscat Grape "Terrine" and English Walnut Vinaigrette

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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