

# per se

TASTING OF VEGETABLES

June 24, 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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GRIDDLED HAWAIIAN HEARTS OF PEACH PALM

Bing Cherries, Jingle Bell Peppers and Brentwood Corn Pudding

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TRUMPET ROYALE MUSHROOM "AMANDINE"

Meyer Lemon, Arugula Leaves  
and Caramelized Sunchoke "Aïoli"

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ROASTED SUMMER SQUASH

Squash Blossom "Tempura," Toasted Pine Nuts  
and Spiced Tomato "Conserva"

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SWEET ONION "AGNOLOTTI"

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

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NETTLE MEADOW FARM'S "KUNIK"

Muscat Grape "Terrine" and English Walnut Vinaigrette

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"BLEU D'AUVERGNE"

Carrot "Génoise," Santa Rosa Plums  
and Pearson Farm's Pecans

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED