

per se

TASTING OF VEGETABLES

June 25, 2016

GAZPACHO "CONSOMME"
"Pain de Campagne," Compressed Cucumbers,
Marcona Almonds and Armando Manni Olive Oil

"TARTELETTE" OF GREENMARKET SQUASH
per se Ricotta, Marinated Tomatoes, Petite Basil
and Niçoise Olive Purée

GRIDDLED HAWAIIAN HEARTS OF PEACH PALM
Bing Cherries, Jingle Bell Peppers and Brentwood Corn Pudding

TRUMPET ROYALE MUSHROOM "AMANDINE"
Meyer Lemon "Confit," Caramelized Sunchoke "Aioli"
and Parsley Salad

SOFRITO STUFFED EGGPLANT
Parmesan "Panade," Garlic Scapes and Arugula Pesto

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

NETTLE MEADOW FARM'S "KUNIK"
Slow Roasted Ruby Beets and English Walnut "Linzer"

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

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

PRIX FIXE 325.00
SERVICE INCLUDED