

# per se

TASTING OF VEGETABLES

March 14, 2018

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HASS AVOCADO SORBET

Demi-Sec Beet "Tartare," Bergamot-Scented Melba,  
and Sunchoke "Aioli"

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"CRUDITÉS"

Wild Fennel, Nantes Carrots, Compressed Radishes,  
and Fermented Parsnip "Cream"

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CHARCOAL-GRILLED HOLLAND LEEKS

Winter Citrus, Hakurei Turnips, California Pistachios,  
and Armando Manni Extra Virgin Olive Oil

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MILK-POACHED WHITE ASPARAGUS

"Plancton Marino," Roasted Gem Lettuces,  
and Parsley "Pudding"

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"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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"MORILLES EN CROÛTE DE GRAINES"

"Pommes Purée," Scallion Oil, and Slow-Cooked Hen Egg Vinaigrette

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SWEET POTATO "RISOTTO"

"Castelmagno" and Shaved Black Winter Truffles  
(125.00 supplement)

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ENGLISH PEA "AGNOLOTTI"

Wilted Pea Leaves, Parmesan "Tuile,"  
and Brown Butter Emulsion

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FRENCH ONION "TARTELETTE"

Sweet Onion Relish and Aged "Comté"

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED