per se

TASTING OF VEGETABLES

March 19, 2018

HASS AVOCADO SORBET
Demi-Sec Beet "Tartare," Bergamot-Scented Melba,
and Sunchoke "Aïoli"

"CRUDITÉS"
Young Fennel, Nantes Carrots, Compressed Radishes,
and Fermented Parsnip "Cream"

TEMPURA-FRIED HOLLAND EGGPLANT
Preserved Ginger, Broccoli "Condiment,"
Hakurei Turnips, and Kombu "Consommé"

MILK-POACHED WHITE ASPARAGUS
"Plancton Marino," Roasted Gem Lettuces,
and Italian Parsley "Pudding"

"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

SWEET POTATO "RISOTTO"
"Castelmagno" and Shaved Black Winter Truffles
(125.00 supplement)

ENGLISH PEA "AGNOLOTTI"
Wilted Pea Leaves, Parmesan "Tuile,"
and Brown Butter Emulsion

FRENCH ONION "TARTELETTE"
Sweet Onion Relish and Aged "Comté"

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

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness