

per se

TASTING OF VEGETABLES

March 28, 2018

HASS AVOCADO SORBET

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

SACRAMENTO DELTA GREEN ASPARAGUS "EN PERSILLADE"

Pickled Green Strawberries, Gem Lettuces,
and Petite Carrots

TEMPURA-FRIED HOLLAND EGGPLANT

Preserved Ginger, Broccoli "Condiment,"
Hakurei Turnips, and Kombu "Consommé"

CHARCOAL-GRILLED HOLLAND WHITE ASPARAGUS

Celery Branch Salad, Oven-Roasted Tomatoes,
Green Garlic, and "Glaçage Choron"

"BREAD AND BUTTER"

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

"MORILLES EN CROÛTE DE GRAINES"

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

RUSSET POTATO "GNOCCHI"

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