

per se

TASTING OF VEGETABLES

April 6, 2019

FENNEL BULB "SODA"
Smoked Hawaiian Hearts of Peach Palm,
Preserved Ginger, and Piedmont Hazelnuts

SALAD OF TOKYO TURNIPS
Sesame Seed "Lavash," Italian Parsley,
and "Baba Ganoush"

WHITE ASPARAGUS "AMANDINE"
Watercress "Pudding," Toasted Almonds,
Wilted Ramps, and Banyuls Vinegar

FOREST MUSHROOM "FRITTATA"
Hass Avocado Mousse, Poached Sultanas,
Gem Lettuces, and Pine Nut Vinaigrette

"BREAD AND BUTTER"
Laminated Brioche and Diane St. Clair's Animal Farm Butter

ENGLISH PEA RISOTTO
"Pecorino Romano" and Mint Oil

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

COCKTAIL ARTICHOKE "GRATIN"
"Pommes Rissolées," Creamed Spinach Purée,
and Preserved Habanada Peppers

JASPER HILL FARM "MOSES SLEEPER"
"Pâte Sucrée," Celery Branch,
and Roasted Rhubarb

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

PRIX FIXE 355.00

SERVICE INCLUDED