

per se

TASTING OF VEGETABLES

April 7, 2019

CHILLED ENGLISH PEA "VELOUTÉ"
Lemon "Pâte de Fruits" and Spiced Cashews

SACRAMENTO DELTA GREEN ASPARAGUS "TARTELETTE"
"Feuille de Brick," Pickled Pearl Onions,
and "Béarnaise" Emulsion

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

"AGNOLOTTI DOPPI"
Cocktail Artichokes, Sweet Carrots, Italian Parsley,
and Barigoule "Beurre Blanc"

YUKON GOLD POTATO "MILLE-FEUILLE"
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