

# per se

TASTING OF VEGETABLES

April 18, 2019

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CHILLED ENGLISH PEA SOUP  
Lemon "Pâte de Fruit" and Spiced Cashews

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

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

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

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

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

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YUKON GOLD POTATO "MILLE-FEUILLE"  
Creamed Spinach Purée and Preserved Habanada Peppers

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

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

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PRIX FIXE 355.00  
SERVICE INCLUDED