

per se

TASTING OF VEGETABLES

May 18, 2019

ENGLISH PEA "GRANITÉ"
Pickled Green Strawberries, Spiced Peanuts,
and Garden Mint Crème Fraîche

"SALADE VERTE"
Japanese Cucumbers, Sugar Snap Peas, Green Almonds,
and Green Goddess "Panna Cotta"

BOK CHOY "À LA PLANCHA"
Green Garlic Oil, Pickled Elephant Garlic,
Candied Cashews, and Sunchoke Purée

FOUR STORY HILL FARM POULARDE EGG*
Za'atar "Lavash," Glazed Garbanzo Beans, "Sofritto,"
Speckled Lettuce, and "Parmigiano-Reggiano"

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

CHARCOAL-GRILLED FRENCH WHITE ASPARAGUS
Lovage "Hollandaise," Fines Herbes,
and Black Winter Truffle Coulis

"AGNOLOTTI DOPPI"
per se Ricotta, Preserved Black Winter Truffles,
Fava Beans, and "Pecorino Romano"

JASPER HILL FARM "HARBISON"
Buckwheat Crêpe "Mille-Feuille," Harry's Berries Strawberries,
Piedmont Hazelnut "Butter," and Aged Balsamic Vinegar

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

PRIX FIXE 355.00
SERVICE INCLUDED