

# per se

TASTING OF VEGETABLES

June 5, 2019

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BROKAW AVOCADO SORBET  
Brioche Melba and Soft Tofu Purée

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

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

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SACRAMENTO DELTA GREEN ASPARAGUS "EN FEUILLE DE BRICK"  
"Pommes Purée," Fines Herbes, and Black Truffle "Mousseline"

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

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HAWAIIAN HEART OF PEACH PALM "CROQUETTE"  
Marinated Turnips and Carbanzo Bean Vinaigrette

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

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NETTLE MEADOW FARM "KUNIK"  
Spiced English Walnuts, Celery Branch "Ribbons,"  
and Murray Family Farm Cherry "Mostarda"

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

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PRIX FIXE 355.00  
SERVICE INCLUDED