

per se

TASTING OF VEGETABLES

June 6, 2019

BROKAW AVOCADO SORBET
Brioche Melba and Soft Tofu Purée

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

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

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

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

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

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

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

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

PRIX FIXE 355.00
SERVICE INCLUDED