

per se

TASTING OF VEGETABLES

June 14, 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

"AGNOLOTTI DOPPI"
per se Ricotta, Fava Beans,
and "Pecorino Romano"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

HAWAIIAN HEART OF PEACH PALM "CROQUETTE"
Marinated Turnips, Tuscan Kale "Aïoli,"
and Garbanzo Bean Vinaigrette

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