

# per se

TASTING OF VEGETABLES

June 21, 2019

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HASS AVOCADO SORBET  
Nectarine Relish, Easter Egg Radishes,  
Marcona Almonds, and Crispy "Masa"

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MARINATED GREENMARKET CUCUMBERS  
Compressed Snow Peas, per se Ricotta,  
Toasted Pine Nuts, and Fines Herbes

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CHARCOAL-GRILLED ROMANESCO SQUASH  
Hawaiian Hearts of Peach Palm "Falafel," Opal Basil,  
Shishito Peppers, Charred Tomato Emulsion

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CURED FOUR STORY HILL FARM HEN EGG  
Marinated Pole Beans, Garlic Chives,  
and Smoked "Soubise"

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

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YUKON GOLD POTATO "PIEROGI"  
Green Asparagus, Norwich Meadows Farm Hakurei Turnips,  
Salanova Lettuces, and "Mousseline Béarnaise"

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

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FOREST MUSHROOM "TARTELETTE"  
Pickled Ramps, Sweet Garlic Cream,  
and "Sauce Bordelaise"

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NETTLE MEADOW FARM "KUNIK"  
Spiced English Walnuts, Celery Branch "Ribbons,"  
and Brooks 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