

per se

TASTING OF VEGETABLES

March 5, 2018

HASS AVOCADO SORBET

Demi-Sec Beet "Tartare," Bergamot-Scented Melba,
and Sunchoke "Aioli"

SWEET CARROT "EN CROÛTE"

Compressed Chicories, Thompson Grapes,
and Whole Grain Mustard

CHARCOAL-GRILLED HOLLAND LEEKS

Winter Citrus, Hakurei Turnips, California Pistachios,
and Armando Manni Extra Virgin Olive Oil

MILK-POACHED WHITE ASPARAGUS

"Plancton Marino," Roasted Gem Lettuces,
and Parsley "Pudding"

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

SOFFRITTO-STUFFED EGGPLANT

Aged Parmesan "Gratin" and Garden Basil Oil

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

FOREST MUSHROOM "AGNOLOTTI"

"Pain de Campagne," Green Garlic,
and "Crème de Champignons"

"DUNBARTON BLUE"

French Prune "Clafoutis" and Celery Branch

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED