

# per se

TASTING OF VEGETABLES

March 27, 2018

---

HASS AVOCADO SORBET

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

---

SACRAMENTO DELTA GREEN ASPARAGUS "EN PERSILLADE"

Pickled Green Strawberries, Gem Lettuces,  
and Petite Carrots

---

TEMPURA-FRIED HOLLAND EGGPLANT

Preserved Ginger, Broccoli "Condiment,"  
Hakurei Turnips, and Kombu "Consommé"

---

CHARCOAL-GRILLED HOLLAND WHITE ASPARAGUS

Celery Branch Salad, Oven-Roasted Tomatoes,  
Green Garlic, and "Glaçage Choron"

---

"BREAD AND BUTTER"

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

---

"MORILLES EN CROÛTE DE GRAINES"

"Pommes Purée," Scallion Oil, and Slow-Cooked Hen Egg Vinaigrette

---

RUSSET POTATO "GNOCCHI"

Shaved Black Winter Truffles  
(125.00 supplement)

---

ENGLISH PEA "AGNOLOTTI"

Wilted Pea Leaves, Parmesan "Tuile,"  
and Brown Butter Emulsion

---

FRENCH ONION "TARTELETTE"

Sweet Onion Relish and Aged "Comté"

---

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 340.00

SERVICE INCLUDED