

# per se

TASTING OF VEGETABLES

March 31, 2018

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HASS AVOCADO SORBET

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

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SACRAMENTO DELTA GREEN ASPARAGUS "EN PERSILLADE"

Pickled Green Strawberries, Gem Lettuces,  
and Petite Carrots

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TEMPURA-FRIED HOLLAND EGGPLANT

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

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CHARCOAL-GRILLED HOLLAND WHITE ASPARAGUS

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

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"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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"MORILLES EN CROÛTE DE GRAINES"

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

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RUSSET POTATO "GNOCCHI"

Shaved Black Winter Truffles  
(125.00 supplement)

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ENGLISH PEA "AGNOLOTTI"

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

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FRENCH ONION "TARTELETTE"

Sweet Onion Relish and Aged "Comté"

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED