

per se

TASTING OF VEGETABLES

April 10, 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"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

"MORILLES EN CROÛTE DE GRAINES"
"Pommes Purée," Caramelized Ramps, Scallion Oil,
and Slow-Cooked Hen Egg Vinaigrette

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