

per se

TASTING OF VEGETABLES

May 4, 2018

PICKLED GREEN STRAWBERRY "TARTARE"

Cured Finger Lime, Piedmont Hazelnuts,
and Old Tom Gin "Vierge"

"PETITS POIS EN CINQ FAÇONS"

Gem Lettuces, Garden Mint,
and Whipped Buttermilk Ricotta

CHARCOAL-GRILLED SACRAMENTO DELTA GREEN ASPARAGUS

Compressed Radishes, Young Almonds,
and California Yuzu Emulsion

HOLLAND WHITE ASPARAGUS

Fried Green Tomatoes, Persian Cucumbers,
Wilted Ramps, and "Ranch Dressing"

"BREAD AND BUTTER"

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

YUKON GOLD POTATO "RÔTI À LA BROCHE"

Norwich Meadows Farm Kale, Cashew "Milk,"
and Preserved Black Winter Truffle

SPRING GARLIC "AGNOLOTTI"

"Pain de Campagne," Aged Parmesan,
Fava Leaves, and Parsley Oil

"HUDSON FLOWER"

Muscat Grape "Raisins," Celery Branch,
and Pine Nut Brittle

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED