

# per se

TASTING OF VEGETABLES

May 14, 2018

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CHILLED ENGLISH PEA "VICHYSOISE"  
"Feuille de Brick," Poached Rhubarb, Peppered Walnuts,  
and Yuzu-Scented Crème Fraîche

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"TARTARE" OF SPRING BRASSICAS  
Pearl Onion Petals, Italian Capers,  
and Burgundy Mustard

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SOFT-BOILED AMERAUCANA HEN EGG\*  
Brioche Melba, Petite Lettuces, Watermelon Radishes,  
and Young Almond Vinaigrette

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HOLLAND WHITE ASPARAGUS "EN CROÛTE DE POMMES DE TERRE"  
Pickled Green Tomatoes, Persian Cucumbers,  
and "Ranch Dressing"

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

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RUBY BEET "RÔTI À LA BROCHE"  
Sacramento Delta Green Asparagus, Braised Kombu,  
and Preserved Black Winter Truffle

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SPRING GARLIC "AGNOLOTTI"  
"Pain de Campagne," Cauliflower "Cream,"  
Fava Leaves, and Gremolata Oil

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

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ASSORTMENT OF DESSERTS  
Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00  
SERVICE INCLUDED