per se

TASTING OF VEGETABLES

May 19, 2018

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

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

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

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

"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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness