

per se

TASTING OF VEGETABLES

March 23, 2019

FENNEL BULB "SODA"

Smoked Hawaiian Hearts of Peach Palm, Preserved Ginger,
and Piedmont Hazelnuts

SALAD OF TOKYO TURNIPS

Sesame Seed "Lavash," Italian Parsley,
and "Baba Ganoush"

WHITE ASPARAGUS "AMANDINE"

Wilted Ramps, Toasted Almonds, Watercress "Pudding,"
and Banyuls Vinegar

FOREST MUSHROOM "FRITTATA"

Hass Avocado Mousse, Poached Sultanas,
Gem Lettuces, and Pine Nut Vinaigrette

"BREAD AND BUTTER"

Laminated Brioche and Diane St. Clair's Animal Farm Butter

ENGLISH PEA RISOTTO

"Pecorino Romano" and Mint Oil

BLACK WINTER TRUFFLE "CULURGIONES"

Aged Parmesan and Shaved Black Winter Truffles
(125.00 supplement)

COCKTAIL ARTICHOKE "GRATIN"

"Pommes Rissolées," Creamed Spinach Purée,
and Preserved Aji Dulce Peppers

JASPER HILL FARM "MOSES SLEEPER"

"Pâte Sucrée," Celery Branch,
and Roasted Rhubarb

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED