

# per se

TASTING OF VEGETABLES

March 24, 2019

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FENNEL BULB "SODA"

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

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SALAD OF TOKYO TURNIPS

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

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WHITE ASPARAGUS "AMANDINE"

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

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FOREST MUSHROOM "FRITTATA"

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

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"BREAD AND BUTTER"

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

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ENGLISH PEA RISOTTO

"Pecorino Romano" and Mint Oil

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BLACK WINTER TRUFFLE "CULURGIONES"

Aged Parmesan and Shaved Black Winter Truffles  
(125.00 supplement)

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COCKTAIL ARTICHOKE "GRATIN"

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

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JASPER HILL FARM "MOSES SLEEPER"

"Pâte Sucrée," Celery Branch,  
and Roasted Rhubarb

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED