

per se

TASTING OF VEGETABLES

April 25, 2019

CHILLED ENGLISH PEA SOUP
Lemon "Pâte de Fruit" and Spiced Peanuts

SALAD OF GREENMARKET POTATOES
Cocktail Artichokes, Broccoli Purée,
and Black Winter Truffle-Cashew "Milk"

SACRAMENTO DELTA GREEN ASPARAGUS
Tamari-Braised Morel Mushrooms, "Soubise,"
Spaghetti Squash "XO Sauce"

HEN EGG "FRITTATA"
Hass Avocado Mousse, Poached Sultanas, Shishito Peppers,
and Piedmont Hazelnut Vinaigrette

"BREAD AND BUTTER"
Laminated Brioche and Diane St. Clair's Animal Farm Butter

CHARCOAL-GRILLED FRENCH WHITE ASPARAGUS
Lovage "Hollandaise," Fines Herbes,
and Black Winter Truffle Coulis

RICOTTA "AGNOLOTTI"
Caramelized Green Garlic, Toasted Pine Nuts,
and Meyer Lemon

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