

# per se

TASTING OF VEGETABLES

April 26, 2019

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

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

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

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

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

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

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

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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