

# per se

TASTING OF VEGETABLES

April 29, 2019

---

ENGLISH PEA "GRANITÉ"  
Pickled Green Strawberries, Spiced Peanuts,  
and Garden Mint Crème Fraîche

---

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

---

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

---

CENTRAL VALLEY FARM HEN EGG\*  
Za'atar "Lavash," Glazed Fava Beans, "Sofritto,"  
Romaine Lettuce, and "Pecorino Romano"

---

"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 "HARBISON"  
Buckwheat Crêpe "Mille-Feuille," Harry's Berries Strawberries,  
Piedmont Hazelnut "Butter," and Aged Balsamic Vinegar

---

ASSORTMENT OF DESSERTS  
Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED