

per se

TASTING OF VEGETABLES

May 2, 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