

# per se

TASTING OF VEGETABLES

May 3, 2019

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

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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 "Marmalade"

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FOUR STORY HILL FARM POULARDE EGG\*  
Za'atar "Lavash," Glazed Fava Beans, "Sofritto,"  
Romaine Lettuce, and "Pecorino Romano"

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

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

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PRIX FIXE 355.00

SERVICE INCLUDED