

per se

CHEF'S TASTING MENU

March 23, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*

Hen Egg Omelette, Gulf Coast Shrimp,
Pickled Pearl Onions, and Chive Tips
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
English Peas, Gem Lettuces, and Black Winter Truffle Coulis

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Marinated Muscat Grapes, Poached Rhubarb, Milk "Tuile,"
and Pink Peppercorn "Mignonnette"
(30.00 supplement)

SLOW-COOKED FILLET OF SANTA BARBARA SABLEFISH

Compressed Radishes, Cucumber Relish, Scallion "Émincé,"
and Smoked Bonito Dashi

HAWAIIAN ABALONE "POËLÉ"

"Feuille de Brick," Melted Savoy Cabbage,
and "Beurre Rouge"

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Holland White Asparagus, Green Garlic, and "Soubise"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Black Winter Truffles
(125.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*

"Matignon" of Root Vegetables and "Sauce Navarin"

"SURF AND TURF"

Sirloin of Miyazaki Wagyu "au Poivre"*
Peekytoe Crab Cake, "Pommes Paillason,"
Green Asparagus, and Wilted Arrowleaf Spinach
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED