

per se

CHEF'S TASTING MENU

March 26, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*
Garden Dill "Blinis," Ruby Beets,
and Persian Cucumbers
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "DAUPHINE"

Sweet Carrots, Hass Avocado Mousse,
and Young Coconut Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Holland White Asparagus, Harry's Berries Strawberries,
Celery Branch Salad, and Pink Peppercorn Yogurt
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Wilted Arrowleaf Spinach, Parsnip "Pudding,"
and Saffron-Vanilla Emulsion

SCOTTISH LANGOUSTINES "EN PICCATA"

"Pommes Purée," Crispy French Leeks,
and Tomato-Langoustine Butter

"BREAD AND BUTTER"

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

[35] MILK-FED YORKSHIRE PORCELET → DIAMOND H RANCH QUAIL BREAST

"Petit Pois à la Française et Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Forest Mushroom "Tortellini," Sacramento Delta Green Asparagus,
and "Gastrique Paloise"

[22] 100 DAY DRY-AGED BEEF RIB-EYE* → CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chickpea "Panisse," Charred Eggplant "Aioli,"
Green Garlic, and "Sauce Pimentón"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness