per se

CHEF'S TASTING MENU

April 7, 2018

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

ROYAL KALUGA CAVIAR*
Dungeness Crab, Cauliflower "Royale,"
Piedmont Hazelnuts, and "Beurre Noisette"
(60.00 supplement)

SALAD OF BUTTERMILK-FRIED MOREL MUSHROOMS
Pickled Nantes Carrots and Fava Bean Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Harry's Berries Strawberries,
Celery Branch Salad, and Pearson Farm Pecans
(30.00 supplement)

CITRUS-CURED JAPANESE SHIMA AJI*
Compressed Persian Cucumbers, Charred Shishito Peppers,
Granny Smith Apples, and Young Coconut "Vierge"

PACIFIC ABALONE "POÊLÉ"
Sugar Snap Peas, Slow-Roasted Muscat Grapes,
Green Almonds, and "Ajo Blanco"

"BREAD AND BUTTER"
Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Kandarian Family Farm Farro, Scallion "Mousseline,"
and Hobbs Shore's Bacon Gastrique

ELYSIAN FIELDS FARM LAMB*
Sacramento Delta Green Asparagus, Petite Radishes,
Parsley Shoots, and "Persillade"

SIRLOIN OF MIYAZAKI WAGYU*
"Pommes Rissolées," Wilted Ramps, Broccoli Spigarello,
and Szechuan Peppercorn "Mignonnette"
(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