

per se

CHEF'S TASTING MENU

March 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Brioche Melba,
and Holland White Asparagus
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED SUNCHOKES

Winter Radishes, Green Garlic, Toasted Pine Nuts,
and Meyer Lemon Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Rhubarb, Young Fennel Bulb, California Pistachios,
and "Beurre Noisette"
(30.00 supplement)

"PAVÉ" OF HERB-ROASTED ATLANTIC MONKFISH

Morel Mushrooms, Glazed Sweet Carrots, Wilted Pea Shoots,
and "Sauce Bordelaise"

MAINE SEA SCALLOP "POÊLÉ"*

Caramelized French Leeks, Cauliflower Purée,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Hobbs Shore's Bacon, "Creamed Spinach,"
Tokyo Turnips, and "Ranch Dressing"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Flowering Broccolini, Picholine Olives, "Romesco,"
and Piedmont Hazelnuts

MIYAZAKI WAGYU*

Corned Beef "Pierogi," Ruby Beets,
Savoy Cabbage, and "Jus de Veau"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

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