

per se

CHEF'S TASTING MENU

March 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

White Asparagus "Panna Cotta," Miner's Lettuce,
and Island Creek Oyster Glaze
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Silk Road Nectarine, California Pistachios,
and Sweet Carrot Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Rhubarb, Pearson Farm Pecans, Ruby Beet Essence,
and Pink Peppercorn-Scented Greek Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Roasted Ramps, Creamed Pea Shoots,
Watercress Leaves, and "Soubise"

SCOTTISH LANGOUSTINES "À LA PLANCHA"*

Jasmine Rice, Celery Branch "Ribbons," Preserved Aji Dulce Peppers,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Tokyo Turnips, Wilted Arrowleaf Spinach,
and "Sauce Suprême"

"BACON AND EGGS"

Sunny-Side Up Hen Egg, Sunchoke Hash,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,
Crispy Cocktail Artichokes, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Bone Marrow "Pudding," Morel Mushrooms,
and "Bordelaise"
(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