

per se

CHEF'S TASTING MENU

March 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Cauliflower "Panna Cotta," Island Creek Oyster Glaze,
and Tellicherry Peppercorn "Mignonnette"
(60.00 supplement)

SALAD OF PETITE LETTUCES

Hass Avocado Mousse, Pickled Pearl Onions,
Persian Cucumbers, and Toasted Pepitas

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch "Ribbons,"
California Pistachios, and Aged Balsamic Vinegar
(30.00 supplement)

SLOW-COOKED MEDITERRANEAN LUBINA

"Pommes Purée," Forest Mushrooms, Wilted Pea Shoots,
and "Crème de Crustacés"

MAINE SEA SCALLOP "EN PICCATA"*

Fava Bean "Ragoût," Tokyo Turnips,
and Meyer Lemon Confit

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Sweet Carrots, Arrowleaf Spinach,
and Hobbs Shore's Bacon Gastrique

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Marcho Farms "Ris de Veau," "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Caramelized Green Garlic, Charred Eggplant "Aioli,"
and Moroccan Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Mary's Basil-Fed Snails, Holland White Asparagus,
and Italian Parsley Vinaigrette
(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