

per se

CHEF'S TASTING MENU

April 6, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Celery Branch,
and Piedmont Hazelnut-Chocolate Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oro Blanco Grapefruit, Young Fennel Bulb,
Hass Avocado, and Petite Lettuces

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Watermelon Radishes, Silk Road Nectarines,
and California Pistachios
(30.00 supplement)

MONTAUK MONKFISH "ROSSINI"

English Peas, Wilted Ramps,
and "Sauce Bordelaise"

PACIFIC ABALONE "POËLÉ"

Cornbread "Pain Perdu," Preserved Green Tomatoes,
Spring Garlic, and Aged Bourbon "Beurre Blanc"

"BREAD AND BUTTER"

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

LIBERTY FARMS PEKIN DUCK BREAST*

Pickled Rhubarb, Roasted Green Almonds,
Broccoli Purée, and Bergamot Jus

MASCARPONE-ENRICHED ANSON MILLS POLENTA

Soft-Boiled Hen Egg, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Black Trumpet Mushrooms, Sacramento Delta Green Asparagus,
and Whole Grain Mustard

100 DAY DRY-AGED BEEF RIB-EYE*

Morel Mushrooms, Glazed Thumbelina Carrots, Tokyo Turnips,
and Szechuan Peppercorn "Mignonnette"
(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