

per se

CHEF'S TASTING MENU

April 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Kanpachi "Tartare," Persian Cucumbers,
and Nori-Scented "Lavash"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Norwich Meadows Farm Radishes, Preserved Ginger,
Hass Avocado, and "Everything Bagel" Crisp

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Poached French Prunes,
and Toasted Pistachios
(30.00 supplement)

WILD PACIFIC DAYBOAT HALIBUT

"Pommes Rissolées," Celery Branch,
and "Chowder Sauce"

SLOW-POACHED SCOTTISH LANGOUSTINES

Koshihikari Rice, Broccoli Florettes,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

White Asparagus, California Rhubarb,
and Green Garlic "Pesto"

ELYSIAN FIELDS FARM LAMB*

Cauliflower "Tabouleh," Roasted Green Almonds,
and "Sauce Pimentón"

100 DAY DRY-AGED BEEF RIB-EYE*

Black Trumpet Mushrooms, Sacramento Delta Green Asparagus,
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