

per se

CHEF'S TASTING MENU

April 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Pacific Sablefish "Rillettes," Rye Melba,
and Slow-Cooked Hen Egg Vinaigrette
(60.00 supplement)

"PEAS AND CARROTS"

Hawaiian Hearts of Peach Palm, English Peas,
Sweet Carrots, and Meyer Lemon "Pudding"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Celery Branch "Ribbons,"
Pearson Farm Pecans, and BLiS Maple Syrup
(30.00 supplement)

CITRUS-CURED AUSTRALIAN HIRAMASA*

Compressed Norwich Meadows Farm Radishes, Hass Avocado Mousse,
Basil Oil, and Spiced Citrus "Vierge"

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Rick Bishop's La Ratte Potatoes, Caramelized Green Garlic,
and Scallop Roe "Mousseline"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Butter-Poached Morel Mushrooms, French White Asparagus,
Roasted Ramps, and "Beurre Noisette"

48 HOUR-BRAISED BEEF SHORT RIB

Pickled Habanada Peppers, Green Almonds,
Shallot Confit, and "Romesco"

MIYAZAKI WAGYU*

Creamed Spinach "Gratin," Crispy Cipollini Onions,
Petite Lettuces, and "Sauce Périgourdine"
(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