

per se

CHEF'S TASTING MENU

April 17, 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
(60.00 supplement)

SALAD OF ROASTED SWEET CARROTS

Feuille de Brick "Tuile," Persian Cucumbers,
and Charred Eggplant "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"
Virginia Peanut "Butter," and Greek Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Green Almonds and Ramp Top "Mousseline"

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Razor Clams, Bomba Rice,
and "Pipérade"

"BREAD AND BUTTER"

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

BUTTERMILK-FRIED DIAMOND H RANCH QUAIL BREAST

Cipollini Onions, "Soubise," California Pistachios,
and "Sauce Périgourdine"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Caramelized Green Garlic, Piedmont Hazelnuts,
Poached Sultanas, and Cauliflower "Tapenade"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Paillasson," Black Trumpet Mushrooms, Broccoli Florettes,
and "Vinaigrette 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