

per se

CHEF'S TASTING MENU

April 23, 2019

"OYSTERS AND PEARLS"

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

"OYSTERS ROCKEFELLER"

Toasted Brioche, Wilted Arrowleaf Spinach,
and Royal Ossetra Caviar*
(60.00 supplement)

BUTTERMILK-FRIED GREEN TOMATOES

Easter Egg Radishes, Fines Herbes,
and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,
and Candied Virginia Peanuts
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED AUSTRALIAN HIRAMASA*

Charred Scallions, Miner's Lettuce,
and Green Strawberry Vinaigrette

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Russet Potato "Gnocchi," Morel Mushrooms,
Glazed Fava Beans, and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Hobbs Shore's Bacon, Roasted Cipollini Onions,
and "Sauce Périgourdine"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Petit Lettuces, English Peas, Tokyo Turnips,
and "Mousseline Paloise"

SIRLOIN OF MIYAZAKI WAGYU*

Cornbread "Pain Perdu," Sacramento Delta Green Asparagus,
Shishito Pepper "Aioli," and "Steak Sauce"
(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