

per se

CHEF'S TASTING MENU

May 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Granny Smith Apples,
"Feuille de Brick," and Soft Tofu
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Persian Cucumbers, Petite Radishes, Green Almonds,
and California Hass Avocado

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Green Strawberries, Young Fennel Bulb,
and Candied Peanuts
(30.00 supplement)

MONTAUK BLACK BASS "CUIT À LA VAPEUR"

Fresno Chili Peppers, English Pea "Aguachile,"
and Armando Manni Extra Virgin Olive Oil

PAN-ROASTED SOFT-SHELL CRAB

Savoy Cabbage, Sunchoke Purée, Wilted Ramps,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Sacramento Delta Green Asparagus, Garlic Scapes,
and Scallion "Mousseline"

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Fingerling Potatoes, Shishito Pepper "Aioli,"
Garbanzo Beans, and "Jus d'Agneau"

100 DAY DRY-AGED BEEF RIB-EYE*

Sweetbread "Tortellini," Morel Mushrooms,
Fava Beans, and "Gastrique Paloise"
(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