

# per se

TASTING OF VEGETABLES

May 6, 2019

---

ENGLISH PEA "GRANITÉ"  
Pickled Green Strawberries, Spiced Peanuts,  
and Garden Mint Crème Fraîche

---

SALAD OF GREENMARKET POTATOES  
Cocktail Artichokes, Broccoli Purée,  
and Black Winter Truffle-Cashew "Milk"

---

SACRAMENTO DELTA GREEN ASPARAGUS  
Tamari-Braised Morel Mushrooms, "Soubise,"  
and Spaghetti Squash "Marmalade"

---

FOUR STORY HILL FARM POULARDE EGG\*  
Za'atar "Lavash," Glazed Fava Beans, "Sofritto,"  
Romaine Lettuce, and "Pecorino Romano"

---

"BREAD AND BUTTER"  
Laminated Brioche and Diane St. Clair's Animal Farm Butter

---

CHARCOAL-GRILLED FRENCH WHITE ASPARAGUS  
Lovage "Hollandaise," Fines Herbes,  
and Black Winter Truffle Coulis

---

RICOTTA "AGNOLOTTI"  
Caramelized Green Garlic, Toasted Pine Nuts,  
and Meyer Lemon

---

JASPER HILL FARM "HARBISON"  
Buckwheat Crêpe "Mille-Feuille," Harry's Berries Strawberries,  
Piedmont Hazelnut "Butter," and Aged Balsamic Vinegar

---

ASSORTMENT OF DESSERTS  
Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED

# per se

CHEF'S TASTING MENU

May 6, 2019

---

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

"Croustillant de Feuille de Brick," Smoked Trout "Rillettes,"  
and Fines Herbes Crème Fraîche  
(60.00 supplement)

---

SALAD OF CHARCOAL-GRILLED CARROTS

Persian Cucumbers, Pickled Fennel Bulb,  
Crispy "Papadum," and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Ruby Beets,  
Belgian Endive, and Green Almonds  
(30.00 supplement)

---

"PAVÉ" OF MEDITERRANEAN LUBINA

Hobbs Shore's Bacon, Garlic Scapes,  
Celery Branch, and "Chowder Sauce"

---

SCOTTISH LANGOUSTINES "À LA PLANCHA"

"Pommes Purée," Morel Mushrooms,  
and "Beurre de Homard"

---

"BREAD AND BUTTER"

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

---

DIAMOND H RANCH QUAIL BREAST

Preserved Green Tomatoes, Speckled Romaine Lettuce,  
Cipollini Onions, and "Ranch" Emulsion

---

48 HOUR-BRAISED BEEF SHORT RIB

Easter Egg Radishes, Wilted Ramps,  
Rapini, and Blackstrap Molasses

MIYAZAKI WAGYU\*

Swiss Chard, Tokyo Turnips,  
and Charred Shishito Jus  
(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