

per se

CHEF'S TASTING MENU

May 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Celery Branch
and Hazelnut-Chocolate Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Persian Cucumbers, Hass Avocado, Compressed Fennel Bulb,
and Green Strawberry "Aguachile"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Sacramento Delta Green Asparagus, Candied English Walnuts,
Sequoia Cherries, and Black Winter Truffle Crème Fraîche
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Anson Mills Farro Verde, Charred Shishito Peppers,
Pickled Ramps, and Petite Radishes

MAINE SEA SCALLOP "POÊLÉ"*

Cocktail Artichokes, Green Almond "Relish,"
and Preserved Yuzu

"BREAD AND BUTTER"

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

MILK-POACHED "SUPRÊME DE POULARDE"

Roasted Tokyo Turnips, Green Garlic "Mousseline,"
and "Sauce Suprême"

ELYSIAN FIELDS FARM SPRING LAMB*

Sugar Snap Peas, Sweet Carrot Purée, "Soubise,"
and "Jus d'Agneau"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

French White Asparagus, Broccoli Florettes,
and Burnt Meyer Lemon 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