

# per se

CHEF'S TASTING MENU

May 22, 2019

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"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Marinated Lobster Knuckles, Garden Tarragon,  
and Royal Ossetra Caviar\*  
(60.00 supplement)

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SLOW-ROASTED CHIOGGIA BEETS

"Pain de Campagne," Green Strawberry "Relish,"  
Toasted Pine Nuts, and Nasturtium Leaves

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"  
Virginia Peanuts, and Green Chartreuse  
(30.00 supplement)

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MAINE DAY BOAT HALIBUT

Watercress "Panade," Morel Mushrooms, English Pea "Ragoût,"  
and Noilly Prat "Glaçage"

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WILD LOUISIANA CRAWFISH

Russet Potato "Gnocchi," Glazed Fava Beans,  
Wilted Ramp Tops, and "Sauce Nantua"

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"BREAD AND BUTTER"

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

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DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Sweet Carrots, Medjool Date Purée, Marcona Almonds,  
and Hobbs Shore's Bacon Gastrique

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ELYSIAN FIELDS FARM SPRING LAMB\*

Sacramento Delta Green Asparagus "en Persillade,"  
Meyer Lemon Confit, and Brown Butter "Mousseline"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

French White Asparagus, Lacinato Kale "Émincé,"  
Turnip Cream, and Veal Jus  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED