

per se



CHEF'S TASTING MENU

May 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Pierogi," Garden Dill,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

Preserved Ginger, Spiced Virginia Peanuts,
Hakurei Turnips, and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Regier Family Farm Nectarines, Celery Branch "Ribbons,"
and Candied Cashews
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Picholine Olives, Speckled Lettuces, Garlic Cream,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MAINE LOBSTER

Granny Smith Apples, Confit Shallots,
and "Sauce Borscht"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushrooms, Wilted Bok Choy,
and Szechuan Peppercorn "Mignonnette"

48 HOUR-BRAISED BEEF SHORT RIB

Pickled Ramps, Cauliflower Florettes, Crispy Parmesan,
and "Sauce Anchoïade"

SIRLOIN OF MIYAZAKI WAGYU*

Dry-Aged Beef "Tataki," English Peas,
Sweet Carrots, and "Jus de Bœuf"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness