

per se

CHEF'S TASTING MENU

June 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Buckwheat "Crêpes,"
Pearl Onion, and Dill-Scented Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "À LA PLANCHA"

Compressed Celtuce, Virginia Peanuts,
Snow Peas, and Espelette Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, English Walnuts,
and Rhubarb "Ribbons"
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED HIRAMASA*

Japanese Cucumbers, Easter Egg Radishes, Hass Avocado Mousse,
and Young Coconut "Vierge"

MAINE LOBSTER "RAVIOLO"

"Ragoût" of Summer Pole Beans, Brioche Melba,
and Foie Gras Emulsion

"MAC AND CHEESE"

"Cuisse de Poularde," Hand-Cut "Ditalini," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Chanterelle Mushrooms, Tokyo Turnips, Wilted Arrowleaf Spinach,
and Hobbs Shore's Bacon Gastrique

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Paillason," Marinated Sungold Tomatoes,
Garlic Scapes, and Charred Sweet Pepper Jus

MARCHO FARMS "RIS DE VEAU LAQUÉ"*

Brentwood Corn Porridge, Summer Squash,
and Red Wine Vinegar Jus

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED