

per se

CHEF'S TASTING MENU

July 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Rainbow Trout "Rillettes," Pumpnickel Melba,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SLOW-ROASTED GREENMARKET BEETS

Pearson Farm Peaches, Salanova Lettuces, English Walnuts,
and "Green Goddess" Dressing

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Rhubarb, California Boysenberries,
Young Fennel Bulb, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF YELLOWFIN TUNA*

Meyer Lemon Confit, Roasted Garlic Scapes,
and Pine Nut Vinaigrette

HERB-CRUSTED NORWEGIAN LANGOUSTINES

Zucchini Squash, Marinated Sungold Tomatoes,
and "Puttanesca"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

White Nectarines, Celery Branch "Émincé," French Leeks,
and Black Winter Truffle-Madeira Jus

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Écrasées," Glazed Green Asparagus,
Morel Mushrooms, and "Steak Sauce"

100 DAY DRY-AGED BEEF RIB-EYE*

Oregon Cèpes, Sweet Carrots, English Pea Purée,
and "Sauce Bordelaise"
(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