

per se

CHEF'S TASTING MENU

January 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Shima Aji, Persian Cucumbers, and Dashi Gelée
(60.00 supplement)

SALAD OF WINTER RADISHES

Brioche Melba, Marinated Fennel, Crispy Sunchokes,
and "Beurre Maître d'Hôtel"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Chioggia Beets, Granny Smith Apples, Petite Sorrel, and Greek Yogurt
(30.00 supplement)

CHARCOAL-GRILLED JAPANESE MEDAI

Compressed Asian Pears, Celery Branch,
and Smoked Soybean Purée

PACIFIC ABALONE

Roasted Carrots, Pea Tendrils, Sunflower Seeds,
and Toasted Cumin Vinaigrette

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

"PÂTÉ DE VOLAILLE GRAND-MÈRE EN CROÛTE"

Castelfranco Radicchio, California Pistachios,
Tokyo Turnips, and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Hedgehog Mushrooms, Glazed Salsify, French Leeks,
and Brown Butter Emulsion

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Paillason," King Trumpet Mushrooms,
Broccoli "Panade," and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 340.00

SERVICE INCLUDED