

per se

CHEF'S TASTING MENU

February 25, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Japanese Amberjack "Tartare," Sugar Snap Peas,
and Tango Tangerines
(60.00 supplement)

SALAD OF FINGERLING POTATOES

Pickled Jingle Bell Peppers, Parsley Shoots,
and Broccoli Stem Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Preserved Peach "Pudding," Hakurei Turnips, Toasted Pine Nuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"PAVÉ" OF FLORIDA YELLOWFIN TUNA*

Cherry Belle Radishes, Marcona Almonds,
and Honeycrisp Apple "Vierge"

"BOUILLABAISSE"*

"Fruits de Mer," Marinated Fennel Bulb,
Brioche Melba, and "Rouille"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

California Cardoon "Gratin," Forest Mushrooms,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Cauliflower Florettes, Roasted Green Garlic,
and "Salsa Verde"

SIRLOIN OF MIYAZAKI WAGYU*

"Saucisse Fumée," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 340.00

SERVICE INCLUDED

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