

per se

CHEF'S TASTING MENU

March 13, 2018

"OYSTERS AND PEARLS"

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

GOLDEN OSSETRA CAVIAR*

Dungeness Crab, Koshihikari Rice,
and Charred Scallion Vinaigrette
(60.00 supplement)

"TARTELETTE" OF COCKTAIL ARTICHOKEs

per se Ricotta, Compressed Castelfranco,
and Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Poached Rhubarb,
Red Radishes, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF ATLANTIC BLACK BASS

Parsley "Panade," English Peas, and Braised Pine Nuts

MAINE DIVER SEA SCALLOP*

Marinated Fennel, Hass Avocado Mousse,
Persian Cucumbers, and Sour Apple "Vierge"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Romaine Lettuce, Petite Onions, and "Sauce Blanquette"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS BEEF SHORT RIB

"Pommes Purée," Black Trumpet Mushrooms,
Holland White Asparagus, and "Gastrique Béarnaise"

"STEAK DIANE"

Charcoal-Grilled Miyazaki Wagyu*
Morel Mushrooms, Bloomsdale Spinach, and Madeira Jus
(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