

per se

CHEF'S TASTING MENU

March 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Rillettes" of Smoked Sablefish, Everything Bagel,
and Scallion "Emincé"
(60.00 supplement)

CAULIFLOWER FLORETTES "EN CROÛTE"

Cocktail Artichokes, Pickled Jingle Bell Peppers, Marcona Almonds,
and Charred Eggplant "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Rhubarb, Marinated Fennel, Sunflower Seeds,
and Sauternes Gelée
(30.00 supplement)

"SASHIMI" OF JAPANESE HAMACHI*

Holland White Asparagus, Sugar Snap Peas,
and Koshihikari Rice "Tuile"

HOKKAIDO SEA SCALLOP "POËLÉE"*

Sacramento Delta Green Asparagus, French Breakfast Radishes,
Gem Lettuces, and Hen Egg Vinaigrette

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Oregon Morel Mushrooms, Onion Shoots,
and Foie Gras Emulsion

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Compressed Persian Cucumbers, Hakurei Turnips,
and Green Garlic "Pesto"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Fingerling Potatoes, "Steak Sauce,"
and "Maitre d'Hôtel" Butter
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED