

per se

CHEF'S TASTING MENU

March 21, 2018

"OYSTERS AND PEARLS"

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

"CHIPS AND DIP"

Pickled Pearl Onions, Dill Crème Fraîche,
Hen Egg Emulsion, and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Compressed Radishes, Toasted Pistachios,
Miner's Lettuce, and "Beurre Noisette"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch, Pearson Farm Pecans,
and Whole Grain Mustard "Condiment"
(30.00 supplement)

CONFIT "PAVÉ" OF MEDITERRANEAN LUBINA

English Pea "Panade," Glazed Sweet Carrots, and "Soubise"

CHARCOAL-GRILLED HOKKAIDO SEA SCALLOP*

Marble Potatoes, Roasted Gem Lettuces,
and Preserved Ají Dulce Pepper "Aioli"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK "WELLINGTON"*

Oregon Morel Mushrooms, Caramelized French Leeks,
and "Crème de Champignons"

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS NATURE-FED VEAL "OSCAR"*

Peekytoe Crab "Dauphin," California Green Asparagus,
and "Mousseline Béarnaise"

SIRLOIN OF MIYAZAKI WAGYU*

"Demi-Sec" Chioggia Beets, Crispy Koshihikari Rice,
Green Garlic, and "Gastrique Japonaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED