

per se

CHEF'S TASTING MENU

March 31, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Dungeness Crab, Koshihikari Rice, Ginger "Emincé,"
and Turbot Bottarga "Aioli"
(60.00 supplement)

"POIS ANGLAIS EN CINQ FAÇONS"

Sugar Snap Peas, Whipped Buttermilk Ricotta,
and Garden Mint

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Sicilian Pistachios, Pearl Onions,
and Flowering Watercress
(30.00 supplement)

MEDITERRANEAN LUBINA "AMANDINE"

Glazed Thumbelina Carrots, Roasted Frisée,
and Toasted Almond Emulsion

PACIFIC ABALONE "POËLÉ"

"Plancton Marino," Cherry Belle Radishes,
Hass Avocado Purée, and "Aguachile"

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "POULARDE AU CORDON BLEU"

Morel Mushrooms, "Pommes Purée,"
and "Sauce Suprême"

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Pickled Green Tomato, Caramelized Gem Lettuces,
and "Ranch" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Torpedo Shallots, Spring Garlic,
and Port Wine-Truffle Sauce
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED