

per se

CHEF'S TASTING MENU

April 14, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yellowfin Tuna "Tartare," Fuerte Avocado,
and Watermelon Radishes
(60.00 supplement)

SALAD OF MARINATED HOLLAND RHUBARB

Candied Hazelnuts, Young Fennel Bulb,
Garden Mint, and Arugula Purée

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Preserved Ginger,
California Pistachios, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF PORTUGUESE ROUGET

White Asparagus, Pickled Cucumbers, Green Almonds,
and Charred Eggplant Emulsion

CHARCOAL-GRILLED PACIFIC ABALONE

Cauliflower Florettes, Red Veined Sorrel,
Muscat Grapes, and "Bagna Càuda"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Fingerling Potatoes, Snug Harbor Heritage Farm Lettuces,
"Soubise," and Szechuan Peppercorn "Mignonnette"

"RIS DE VEAU POÊLÉ"

Serrano Ham, Shishito Peppers,
Fava Beans, and "BBQ Sauce"

HERB-CRUSTED ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Sacramento Delta Green Asparagus, Crispy Shallots,
and Spring Garlic Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Glazed Sweet Carrots, Sugar Snap Peas, English Walnuts,
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

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