

per se

CHEF'S TASTING MENU

April 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Scottish Langoustine, Toasted Pistachios,
Hass Avocado, and Yuzu Gastrique
(60.00 supplement)

SALAD OF MARINATED WATERMELON RADISHES

Washington State Rhubarb, Green Asparagus,
and Piedmont Hazelnut Purée

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Macerated Blackberries, Celery Branch,
Candied Pecans, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF MEDITERRANEAN ROUGET

Kandarian Family Farm Farro, English Peas,
Shishito Pepper Cream, and "Sauce Pimentón"

CHARCOAL-GRILLED PACIFIC ABALONE

Hand-Cut "Capellini," Crispy Broccoli,
and "Puttanesca"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Demi-Sec" Ruby Beets, French Leeks, and "Sauce Albuféra"

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

"Pommes Écrasées," Scallion "Émincé," Tokyo Turnips,
and Pickled Green Tomatoes

100 DAY DRY-AGED BEEF RIB-EYE*

Roasted Gem Lettuces, Tomato Confit,
Spring Garlic, and "Anchoïade"
(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