

per se

CHEF'S TASTING MENU

April 29, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Shima Aji, Hakurei Turnips,
Ginger Oil, and Kombu Gelée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumber, Sweet Carrots, Finger Limes,
and Young Coconut "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Snug Harbor Heritage Farm Petite Fennel Bulb, Muscat Grapes,
Candied Pecans, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF ŌRA KING TYEE SALMON*

Washington State Rhubarb, Sugar Snap Peas,
Green Almonds, and Ramp Vinaigrette

HERB-ROASTED SCOTTISH LANGOUSTINE

Green Asparagus, Piedmont Hazelnuts,
and Norwich Meadow Farms Sunchoke "Mousseline"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Brooks Cherries, Charred Scallions,
and "Sauce Périgourdine"

48 HOUR-BRAISED BEEF SHORT RIB

Pickled Green Tomatoes, Green Garlic,
and Caramelized Onion Jus

SIRLOIN OF MIYAZAKI WAGYU*

Violet Artichokes, Jingle Bell Peppers,
and "Sauce Pimentón"
(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