per se

CHEF'S TASTING MENU

May 15, 2018

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

ROYAL KALUGA CAVIAR*
Peekytoe Crab, "Pommes Paillasson," and Hen Egg Purée
(60.00 supplement)

CHARCOAL-GRILLED GREEN ASPARAGUS
Smoked Brooks Cherries, Wilted Ramps,
Young Almonds, and Burgundy Mustard

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
JJ's Lone Daughter Ranch Mulberries, English Walnuts,
Norwich Meadows Farm Sunchokes, and Greek Yogurt
(30.00 supplement)

OLIVE OIL-POACHED MAINE DAYBOAT HALIBUT
Violet Artichokes, Tomato Confit, and "Sauce Hollandaise"

PAN-ROASTED SEA SCALLOP*
Glazed Fava Beans, Cherry Belle Radishes,
and Shishito Pepper Cream

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

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THOMAS FARM PIGEON*
Toasted Farro, Macerated Blueberries,
Pearson Farm Pecans, and Black Winter Truffle Jus

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48 HOUR-BRAISED BEEF SHORT RIB
Cauliflower Florettes, Spring Garlic, Morel Mushrooms,
and "Vinaigrette à la Grenobloise"

100 DAY DRY-AGED BEEF RIB-EYE*
Corned Beef, Sweet Carrot "Crêpe,"
Sugar Snap Peas, and "Jus de Veau"
(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