

per se

CHEF'S TASTING MENU

May 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Royale Béarnaise," Pickled Pearl Onions,
and Garden Tarragon
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Kandarian Family Farm Quinoa, English Walnuts,
and Compressed Radishes

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, Washington State Rhubarb,
California Pistachios, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF YELLOWFIN TUNA*

Koshihikari Rice, Spiced Virginia Peanuts, Preserved Aji Dulce Peppers,
and Toasted Sesame Seed Coulis

BUTTER-POACHED MAINE LOBSTER

Violet Artichokes, Thumbelina Carrots, and "Sauce Barigoule"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Petits Pois à la Française," Gem Lettuces,
and Hobbs Shore's Bacon Gastrique

HERB-CRUSTED SNAKE RIVER FARMS BEEF SHORT RIB

"Pommes Écrasées," Holland White Asparagus,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Tokyo Turnips, Wilted Broccoli Spigarello,
and Welsh Onion "Mousseline"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED