

per se

CHEF'S TASTING MENU

May 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Kendall Farms Crème Fraîche "Panna Cotta,"
Brioche Croûtons, and Lovage "Mousseline"
(60.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

California Nectarine Glaze, Celery Branch "Ribbons,"
and Yuzu-Honey Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brooks Cherries, Wilted Ramps, Young Almonds,
and Burgundy Mustard
(30.00 supplement)

GREEN WALK HATCHERY BROWN TROUT*

Green Asparagus, "Pain de Campagne,"
Meyer Lemon, and Crispy Capers

TEMPURA-FRIED SOFTSHELL CRAB

Spiced Sweet Carrot "Aioli," Gem Lettuces,
Candied Cashews, and Scallion "Émincé"

"BREAD AND BUTTER"

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

YORKSHIRE PORCELET "PÂTÉ EN CROÛTE"

Compressed Ollalieberries, Glazed Fava Beans,
Toasted Pistachios, and Rosemary-Balsamic Jus

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Hakurei Turnips, Sugar Snap Peas, Spring Onions,
and "Sauce Blanquette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Oregon Cèpes, Welsh Onions,
and "Jus Gras"
(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