

per se

CHEF'S TASTING MENU

October 25, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Smooth Whelks, Hawaiian Hearts of Peach Palm,
Fuyu Persimmon, and Horseradish "Chiffon"
(60.00 supplement)

WALNUT-CRUSTED HONEYCRISP APPLES

Brussels Sprouts, Hakurei Turnips,
and Black Winter Truffle Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, Celery Branch Salad,
Greek Yogurt, and BLIS Maple Syrup
(30.00 supplement)

"PAVÉ" OF PACIFIC SABLEFISH

Sweet Carrot "Tartare," Persian Cucumbers,
and Preserved Ginger Emulsion

BUTTER-POACHED MAINE LOBSTER

Wild Hen-of-the-Woods Mushrooms, Petite Radishes,
and Watercress-Bone Marrow "Pudding"

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Hobbs Shore's Bacon, Pommes "Écrasées," Greenmarket Peppers,
and Aged Cheddar "Mousseline"

MARCHO FARMS "RIS DE VEAU"

Congaree and Penn Brown Rice Porridge, Crispy Shallots,
and Shaved White Truffles from Alba
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB "WELLINGTON"

Glazed Pearl Onions, "Soubise," Arrowleaf Spinach,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Ragoût" of Pole Beans, Wilted Kalettes,
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED