

per se

CHEF'S TASTING MENU

January 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Cuisse de Homard," Koshihikari Rice,
and "Étouffée"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Thompson Grapes, Petite Radishes,
Piedmont Hazelnuts, and Hen Egg Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oat "Tuile," Compressed Asian Pears,
English Walnuts, and Greek Yogurt
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Savoy Cabbage, Crispy Broccoli, Smoked Turnip Purée,
and Black Winter Truffle Emulsion

PACIFIC ABALONE "POÊLÉ"

Salsify Root "Émincé," Kabocha Squash "Mousseline,"
and Charred Ají Dulce Pepper Cream

"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Cornbread "Croûtons," Pickled Cucumbers,
Sweet Carrots, and Blackstrap Molasses

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

BACON-WRAPPED BROKEN ARROW RANCH VENISON*

Morel Mushrooms, Creamed Sunchokes,
California Pistachios, and Marsala Jus

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Boulangère," Cipollini Onion,
and "Sauce Lyonnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED