

per se

CHEF'S TASTING MENU

February 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa "Carpaccio," Persian Cucumbers,
and Feuille de Brick
(60.00 supplement)

SALAD OF WINTER RADISHES

Marcona Almonds, Oro Blanco Grapefruit,
and Compressed Miner's Lettuce

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Pearson Farms Pecans, Young Fennel,
and BLiS Maple Syrup
(30.00 supplement)

"PAVÉ" OF SLOW-COOKED STEELHEAD TROUT*

Granny Smith Apple "Parisiennes," Hass Avocado Mousse,
and Celery Branch "Ribbons"

HAND HARVESTED MAINE SEA SCALLOP*

Surf Clam "Emincé," Garlic Cream, Meyer Lemon,
and Italian Parsley Chips

MARCHO FARMS SWEETBREAD "RAVIOLO"

Crispy Brussels Sprouts, Vin Jane Emulsion,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

"BREAD AND BUTTER"

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

DEVILS GULCH RANCH RABBIT "WELLINGTON"*

Glazed English Peas, Norwich Meadows Farm Sweet Carrots,
and Brown Butter Gastrique

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Sweet Potato Purée, Arrowleaf Spinach,
and Roasted Parsnips

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sunchoke "Rösti," Four Story Hill Farm Duck Egg,
Black Trumpet Mushrooms, and "Jus de Veau"
(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