

per se

CHEF'S TASTING MENU

February 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, "Pain de Campagne,"
and Hass Avocado
(60.00 supplement)

SLOW-ROASTED RUBY BEETS

Brioche Melba, Savoy Cabbage, Cipollini Onions,
and Horseradish-Scented Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Celery Branch "Ribbons,"
and Pearson Farms Pecan "Dentelle"
(30.00 supplement)

MONTAUK SILVER HAKE BRANDADE "PIEROGI"

Long Fin Squid "à la Plancha," Meyer Lemon,
and Preserved Aji Dulce Peppers

HERB-CRUSTED SCOTTISH LANGOUSTINE

Marinated Razor Clams, Morel Mushrooms,
White Asparagus, and Watercress Emulsion

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE "PORCELET"

Farro Verde, Pickled Garlic "Lamelles,"
and Red Wine Vinegar Jus

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

"Rillettes de Poularde," "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Holland Eggplant "Gratin," Cocktail Artichokes,
Gem Lettuces, and "Mousseline Choron"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marcho Farms "Ris de Veau," Glazed Sweet Carrots, English Peas,
and Szechuan Peppercorn "Mignonnette"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness