

per se

CHEF'S TASTING MENU

March 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke and Persian Cucumbers
(60.00 supplement)

CHILLED ENGLISH PEA SOUP

California Rhubarb, Candied Cashews,
Greek Yogurt, and Mizuna Leaves

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch Salad,
Toasted Pistachios, and Aged Balsamic Vinegar
(30.00 supplement)

SLOW-COOKED PACIFIC HALIBUT

Morel Mushrooms, Roasted Ramps,
and Watercress Emulsion

CHARCOAL-GRILLED MAINE SEA SCALLOP

Holland White Asparagus, Glazed Fava Beans,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Sweet Carrots, Wilted Arrowleaf Spinach,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Caramelized Green Garlic, Charred Eggplant "Aioli,"
Wilted Spigarello, and Moroccan Olive Jus

MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Petit Lettuces,
Tomato Confit, and "Sauce Anchoïade"
(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