

per se

CHEF'S TASTING MENU

April 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

French White Asparagus "Velouté," Brioche "Soldier,"
and Onion Blossoms
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Petite Mint,
and Hass Avocado Mousse

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Royal Blenheim Apricots, Piedmont Hazelnut Purée,
and Condensed Milk "Tuile"
(30.00 supplement)

CONFIT FILLET OF PACIFIC HALIBUT

Creamed Ramp Tops, Green Almonds,
and Bonito Emulsion

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Green Tomato "Chow Chow," Celery Branch,
Spiced Virginia Peanuts, and "Ranch"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Sacramento Delta Green Asparagus, Caramelized Green Garlic,
and Szechuan Peppercorn "Mignonnette"

MARCHO FARMS VEAL RIB-EYE*

Short Rib "Raviolo," Morel Mushrooms,
Tokyo Turnips, and Marsala Jus

100 DAY DRY-AGED BEEF*

"Pommes Duchesse," Broccoli Florettes,
and Hobbs Shore's Bacon Gastrique
(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