

per se

CHEF'S TASTING MENU

April 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, Granny Smith Apples,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Hen-of-the-Woods Mushrooms, Fava Bean "Tapenade,"
Piedmont Hazelnuts, and "Green Goddess" Dressing

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Compressed Green Almonds,
and Greek Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Sacramento Delta Green Asparagus, Hen Egg Purée,
Pickled Ramps, and Whole Grain Mustard Emulsion

SCOTTISH LANGOUSTINES "POÊLÉES"

Meyer Lemon, Toasted Pine Nuts,
and Green Garlic "Escabèche"

"BREAD AND BUTTER"

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

LIBERTY FARMS PEKIN DUCK BREAST*

English Pea "Tortellini" and Hobbs Shore's Bacon Gastrique

48 HOUR-BRAISED BEEF SHORT RIB

Cauliflower Florettes, Charred Eggplant "Aioli,"
Petite Lettuces, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," French White Asparagus,
Crispy Torpedo Shallots, and "Steak Sauce"
(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