

per se

CHEF'S TASTING MENU

April 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, "Feuille de Brick,"
and California Hass Avocado
(60.00 supplement)

SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

Slow-Cooked Hen Egg, Cauliflower Florettes,
and Green Almond "Relish"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Green Blueberry "Condiment,"
Pearson Farm Pecans, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF PACIFIC DAYBOAT HALIBUT

Glazed Fava Beans, Pickled Meyer Lemon,
and Green Garlic "Velouté"

HERB-ROASTED MAINE SEA SCALLOP*

Serrano Ham, English Pea "Ragoût,"
and Aged "Comté"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Yukon Gold Potato "Mille-Feuille," Greenmarket Scallions,
and "Beurre Noisette"

48 HOUR-BRAISED BEEF SHORT RIB

Crispy Morel Mushrooms, Wilted Ramps,
and "Steak Sauce"

100 DAY DRY-AGED BEEF RIB-EYE*

Marcho Farms "Ris de Veau," Easter Egg Radishes,
Braised Swiss Chard, and "Sauce Bordelaise"
(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