

per se

CHEF'S TASTING MENU

May 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pickled Green Tomatoes,
"Feuille de Brick," and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Petite Carrots, Greek Yogurt,
"Papadum," and Sunflower Seed Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sacramento Delta Green Asparagus, Compressed Sequoia Cherries,
Toasted Almonds, and Black Winter Truffle Crème Fraîche
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Anson Mills Farro Verde, Shishito Peppers,
and Radishes "en Cocotte"

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Melted Green Garlic, Tempura-Fried Garlic Scapes,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON CONFIT*

Tokyo Turnips, Piedmont Hazelnuts,
Fava Beans, and Mulberry Jus

48 HOUR-BRAISED BEEF SHORT RIB

Arrowleaf Spinach "Rigatini," Crispy Broccoli,
Meyer Lemon, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sugar Snap Peas, Wilted Ramps,
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