

per se

CHEF'S TASTING MENU

May 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pain de Campagne," Brown Trout "Rillettes,"
and Lovage-Scented Crème Fraîche
(60.00 supplement)

"SALADE VERTE"

Hawaiian Hearts of Peach Palm, Green Almonds, Persian Cucumbers,
and Green Strawberry "Chiffon"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Ramps, Sequoia Cherries, Roasted Beet Purée,
and Toasted California Pistachios
(30.00 supplement)

CHARCOAL-GRILLED MONTAUK TILEFISH

Razor Clams "Émincé," Hand-Cut "Ditalini,"
English Peas, and Spanish Caper Emulsion

POTATO-CRUSTED SOFT-SHELL CRAB

"Pommes Rissolées," Green Garlic,
and Caramelized Onion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Pickled Green Tomatoes, Speckled Romaine Lettuce,
Hass Avocado, and "1000 Island Gastrique"

MARCHO FARMS VEAL RIB-EYE*

Sacramento Delta Green Asparagus, Wilted Savoy Spinach,
"Hollandaise," and Burnt Lemon Jus

100 DAY DRY-AGED BEEF*

Smoked Wagyu "Kielbasa," Broccoli-Parmesan Fritter,
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness