

per se

CHEF'S TASTING MENU

May 20, 2019

"OYSTERS AND PEARLS"

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

"POIREAUX À LA VINAIGRETTE"

Petite Carrots, Whole Grain Mustard, Slow-Cooked Hen Egg Purée,
and Black Winter Truffle "Ravigote"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Feuille de Brick," Celery Branch Salad, Sequoia Cherries,
and Piedmont Hazelnuts
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

"Petits Pois à la Française"

CONFIT MAINE SEA SCALLOP*

Morel Mushrooms, Cipollini Onions, Arrowleaf Spinach,
and "Sauce Américaine"

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK BELLY

"Pommes Écrasées," Sacramento Delta Green Asparagus,
and Red Wine Vinegar Jus

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Fried Green Tomatoes, Caramelized Spring Garlic,
and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Glazed Broccoli, Cocktail Artichokes,
Wilted Ramps, and "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