

per se

CHEF'S TASTING MENU

June 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin "Panna Cotta," Celery Branch "Ribbons,"
and Preserved Ginger
(60.00 supplement)

BUTTERMILK-FRIED HAWAIIAN HEARTS OF PEACH PALM

Pickled Green Tomatoes, Dill-Scented Crème Fraîche,
and Caramelized Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, California Blueberries, Young Fennel,
and Pink Peppercorn Yogurt
(30.00 supplement)

HERB-CRUSTED STRIPED BASS

Zucchini Squash, Cherry Tomatoes,
Garlic Scapes, and Saffron Emulsion

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Serrano Ham, Compressed Snow Peas,
"Pecorino Romano," and Meyer Lemon

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Tokyo Turnips, Glazed Brooks Cherries, Scallion "Mousseline,"
and Szechuan Peppercorn "Mignonnette"

ARROWLEAF SPINACH "RIGATINI"

Greenmarket Pole Beans, "Parmigiano-Reggiano,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

"Pommes Rissolées," Chanterelle Mushrooms "à la Grecque,"
Italian Parsley Oil, and "Tonnato" Sauce

SIRLOIN OF MIYAZAKI WAGYU*

Brioche "Pain Perdu," Oregon Cèpes,
Roasted Lettuces, 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