

per se

CHEF'S TASTING MENU

March 30, 2021

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yukon Gold Potato Blinis, Hen Egg "Mimosa,"
Pickled Pearl Onions, and Garden Chives
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Preserved Green Strawberries, Young Almonds,
and Brown Butter Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Meiwa Kumquats, Five Spice Meringue,
and "Graham Cracker" Crumble
(30.00 supplement)

"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

JAPANESE HAMACHI "TARTARE"*

Spiced Peanuts, English Cucumber "Gelée,"
and Habanada Pepper "Aioli"

HAND-HARVESTED MAINE SEA SCALLOP*

Congaree and Penn Brown Rice, Crispy Broccoli,
and Yuzu "Beurre Blanc"

DIAMOND H RANCH QUAIL BREAST

Sacramento Delta Green Asparagus, Ramp "Pesto,"
and Pistachio Jus

HAND-CUT "RIGATINI"

"Parmigiano Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cocktail Artichokes, Garbanzo Bean Hummus,
and Za'atar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Sweet Carrots, Wilted Pea Leaves,
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Comté" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED