per se

CHEF'S TASTING MENU

July 2, 2017

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*
Cornmeal "Blini," Hen Egg Purée,
and Benton's Country Ham Vinaigrette
(60.00 supplement)

SALAD OF SOFFRITTO-BRAISED ROMANO BEANS
"Pain de Campagne," Hakurei Turnips, Garlic Scapes,
and Meyer Lemon "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Harry's Berries Strawberries, California Pistachios,
Celery Branch, and Pink Peppercorn Yogurt
(30.00 supplement)

CONFIT FILLET OF STEELHEAD TROUT*
Persian Cucumbers, Benne Seed Wafer,
Sweet Corn, and Garden Basil Butter

SCOTTISH LANGOUSTINES "EN PICATTA"
Norwich Meadows Farm Squash, Chanterelle Mushrooms,
and Spicy Tomato Broth

"BREAD AND BUTTER"
Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Marinated Plums, Glazed Fennel, Compressed Radishes,
and Foie Gras-Madeira Emulsion

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SALMON CREEK FARMS KUROBUTA PORK LOIN
Torpedo Shallots, Roasted Ruby Beets,
Melted Leeks, and "Borscht"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
"Dégustation de Pommes de Terre," Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"
Jean Perrin's "Raclette de Scey"

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

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