

per se

CHEF'S TASTING MENU

August 5, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Shima Aji "Tartare," Compressed Summer Melon,
and Hass Avocado Mousse
(60.00 supplement)

"TARTELETTE" OF GREENMARKET SQUASH

Olive Oil "Panna Cotta," Marinated Peppers,
and Cherry Belle Radishes

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Tokyo Turnips, Nectarine "Mostarda," Pistachios,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CONFIT FILLET OF MONTAUK TILEFISH

Chickpea "Papadum," Demi-Sec Tomatoes,
Celery Salad, and "Puttanesca"

CHARCOAL-GRILLED PACIFIC ABALONE

Persian Cucumber "Raita," Petite Basil,
and Charred Eggplant "Beurre Blanc"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM GUINEA HEN "EN CROÛTE"

Brentwood Corn Pudding, Caramelized Onions,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Caraflex Cabbage "Rôti à la Broche," Welsh Onions,
Benton's Bacon, and "Borscht"

SIRLOIN OF MIYAZAKI WAGYU*

Buttermilk-Fried Cauliflower, Tuscan Kale,
Marcona Almonds, and "Gremolata"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED