

per se

CHEF'S TASTING MENU

August 14, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Benton's Country Ham, Toasted Corn Cake, and Petite Onions
(60.00 supplement)

SALAD OF SUMMER POLE BEANS

Fork-Crushed La Ratte Potatoes, Aji Dulce Peppers,
and Frisée Lettuce

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Caramelized Fennel, Poached Cherries,
California Pistachios, and Burgundy Mustard
(30.00 supplement)

CONFIT FILLET OF STEELHEAD TROUT*

Pickled Cucumbers, "Everything Bagel" Crumble,
Ruby Beets, and Smoked Salmon "Beurre Blanc"

CHARCOAL-GRILLED HAWAIIAN ABALONE

Cherry Tomatoes, Pattypan Squash,
Niçoise Olives, and Arugula "Pesto"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON

"Cuisse de Poularde/Pigeon," Glazed English Peas, Tokyo Turnips,
and Australian Black Winter Truffles

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Chanterelle Mushroom "Pierogi," Wilted Arrowleaf Spinach,
Cocktail Artichokes, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Sweet Carrots, Fairy Tale Eggplant, Caraflex Cabbage,
and Szechuan Peppercorn Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED