

per se

CHEF'S TASTING MENU

August 18, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

King Salmon "Rillettes," Buckwheat "Crêpe," Welsh Onions,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED TOKYO TURNIPS

Broccoli "Potage," Meyer Lemon Confit,
Piedmont Hazelnuts, and Crispy Parmesan

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Winter Truffles, Brooks Cherries,
Frisée Lettuce, and Ruby Beet Purée
(30.00 supplement)



"BOUILLABAISSE"

Silver Hake "Raviolo," "Pain de Campagne" Melba,
Greenmarket Peppers, and French Laundry Garden Basil

ATLANTIC SEA SCALLOPS*

Chanterelle Mushrooms, Snow Peas,
and Wood Sorrel Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Summer Pole Beans, Brentwood Corn,
and Greengage Plum Jus

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Marble Potatoes, Glazed Sweet Carrots, Petite Radishes,
and "Gastrique Béarnaise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Fleur de Courgette Farcie," Koshihikari Rice, Japanese Eggplant,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED