

per se

CHEF'S TASTING MENU

August 19, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Gulf Shrimp Mousse, Hen Egg "Crêpe,"
Hass Avocado, and Pearl Onions
(60.00 supplement)

SALAD OF FRENCH LAUNDRY GARDEN FENNEL BULB

Meyer Lemon Confit, Greenmarket Cucumbers,
Cherry Belle Radishes, and "Bagna Càuda"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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



TAKU RIVER SOCKEYE SALMON*

Pickled Savoy Cabbage, Horseradish Crème Fraîche,
and Dill-Pastrami Butter

PAN-ROASTED ATLANTIC SEA SCALLOPS*

Marble Potatoes "Rissolées," Summer Squash,
and "Bouillabaisse" Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Broccoli Purée, Compressed Plums, Scallions,
and Szechuan Peppercorn "Mignonnette"

ELYSIAN FIELDS FARM LAMB*

Tokyo Turnips, Shishito Peppers, Brentwood Corn, and Pimentón Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Toasted Pearl Barley, Smoked Eggplant "Aioli,"
Sweet Carrots, and Greek Yogurt
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED