

per se

CHEF'S TASTING MENU

August 31, 2017

"OYSTERS AND PEARLS"

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

NOVA SCOTIA "LOBSTER ROLL"

Parmesan "Pain Perdu," Celery Branch "Filaments,"
Gem Lettuces, and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS
French Laundry Garden Romano Beans, Meyer Lemon Confit,
Toasted Sunflower Seeds, and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
per se Granola, Espelette-Scented Peach Gelée, Hakurei Turnips,
and "Crème Fraîche aux Quatre Épices"
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Mussels "à la Plancha," Marble Potatoes,
and Ají Dulce Peppers

PAN-ROASTED ATLANTIC DAYBOAT SCALLOPS*

Brentwood Corn "Pudding," Sungold Tomatoes,
Fennel Bulb, and Welsh Onion "Mousseline"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Crispy Broccoli, Wilted Swiss Chard,
and Szechuan Peppercorn "Mignonnette" Jus

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

Panisse "Croûtons," Fairy Tale Eggplant, Summer Squash,
and Pine Nut Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chanterelle Mushroom Purée, Melted Caraflex Cabbage,
Compressed Snow Peas, and "Sauce Vin Jaune"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED