

per se

CHEF'S TASTING MENU

September 12, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Tempura-Fried Whelk, Compressed Summer Melons, and Yuzu "Aioli"
(60.00 supplement)

CHARCOAL-GRILLED NORWICH MEADOWS FARM FENNEL

per se Ricotta, Marinated Tomatoes, Fairy Tale Eggplant,
and Pine Nut Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Wild Blueberries, Tokyo Turnips, California Pistachios,
and Whole Grain Mustard
(30.00 supplement)

PARMESAN-CRUSTED MEDITERRANEAN LUBINA

Razor Clams "à la Plancha," Soffritto-Braised Artichokes,
and Flowering Basil

MAINE LOBSTER

Sweet Corn, Celery Branch, Cranberry Beans,
and "Chowder" Sauce

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON "EN CRÉPINETTE"

Sunchoke "Tournés," Sour Cherry Marmalade,
Piedmont Hazelnuts, and "Sauce Périgourdine"

ELYSIAN FIELDS FARM LAMB*

Ruby Beet "Rissolées," Persian Cucumbers,
Petite Onions, and "Borscht"

SIRLOIN OF MIYAZAKI WAGYU*

Broccoli "Lasagna," French Laundry Garden Carrots,
Chanterelle Mushrooms, and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED