per se

CHEF'S TASTING MENU

October 22, 2017

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

IMPERIAL OSSETRA CAVIAR*
Sea Scallop "Tartare," Brioche Melba,
and Sweet Onion "Consommé"
(60.00 supplement)

SALAD OF CARAMELIZED CAULIFLOWER
Hadley Orchard Medjool Dates, Persian Cucumbers,
Toasted Almonds, and Meyer Lemon "Beurre Blanc"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Concord Grape Gelée, Celery Branch "Ribbons,"
Romano Beans, and Celeriac Purée
(30.00 supplement)

SLOW-COOKED PORTUGUESE SEA BREAM*
Compressed Persimmons, Sungold Tomatoes,
Wilted Tatsoi, and Yuzu Crème Fraîche

SANTA BARBARA SPINY LOBSTER
"Gnocchi à la Parisienne," Greenmarket Peppers,
Preserved Horseradish, and Noilly Prat Emulsion

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

SALMON CREEK FARMS PORK JOWL
Roasted Gem Lettuce, Petite Carrots,
and Szechuan Peppercorn "Mignonnette"

HAND CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*
Marble Potatoes, Pearl Onions,
and Creamed Broccoli Rabe

SIRLOIN OF MIYAZAKI WAGYU*
Pickled Caraflex Cabbage, Brussels Sprout "Chiffonade,"
Salsify Root, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness