per se

CHEF'S TASTING MENU

July 29, 2018

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*
Champagne Gelée, Melon "Granité,"
and "Feuille de Brick"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"
Andy's Orchard Nectarines, Broccoli Florettes, and Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Tristar Strawberries, Celery Branch "Ribbons,"
Candied Pecans, and Crispy Oats
(30.00 supplement)

CHARCOAL-GRILLED MEDITERRANEAN LUBINA
Melted Welsh Onions, Scallion Oil, and Pearson Farm Peach Emulsion

---

MAINE SEA SCALLOP "POÊLÉE"*
Chanterelle Mushrooms, Brentwood Sweet Corn,
and "Hollandaise de Coquilles Saint-Jacques"

"BREAD AND BUTTER"
Caramelized Tomato Baguette and Whipped Chickpea Butter

THOMAS FARM PIGEON "EN CRÉPINETTE"*
Compressed Pluots, Globe Artichokes, Piedmont Hazelnuts,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
Sautéed Summer Squash, Fushimi Peppers,
Toasted Pine Nuts, and "Gremolata" Jus

"VITELLO TONNATO"
Marcho Farms "Joue de Veau," Hen Egg "Terrine,"
Picholine Olives, and Marinated Pole Beans

"GOUGÈRE"
with Aged "Gruyère"

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

PRIX FIXE 340.00

SERVICE INCLUDED

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