per se

CHEF'S TASTING MENU

August 17, 2018

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

ROYAL KALUGA CAVIAR*
Cauliflower "Panna Cotta," Espelette "Lavash,"
Summer Melons, and Lovage Oil
(60.00 supplement)

HERB-CRUSTED NORWICH MEADOWS FARM SQUASH
"Piperade," Young Fennel Bulb,
and Toasted Pine Nuts

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Kernan Farms Peaches, Oat Tuile, Celery Branch Salad,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED FILLET OF MONTAUK TILEFISH
Cocktail Artichokes, Fairy Tale Eggplant, Flowering Basil,
and "Barigoule" Emulsion

SANTA BARBARA SPOT PRAWNS "À LA PLANCHA"
Pickled Green Tomatoes, "Mousseline Choron,"
and "Ranch Dressing"

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

DIAMOND H RANCH QUAIL BREAST*
Creamed Romano Beans, "Soubise," Piedmont Hazelnuts,
and Huckleberry Jus

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
Broccoli Florettes, Glazed Carrots,
and Szechuan Peppercorn "Mignonnette"

"PAVÉ" OF MIYAZAKI WAGYU*
"Pommes Rissolées," Matsutake Mushrooms,
and Wilted Swiss Chard
(100.00 supplement)

"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