per se

CHEF'S TASTING MENU

September 15, 2018

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

ROYAL KALUGA CAVIAR*
Hen Egg "Terrine," Pickled Ramps, and Frisée Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Snug Harbor Heritage Farm Heirloom Peppers,
Marcona Almonds, and Sunchoke "Aïoli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Asian Pear, Hakurei Turnips,
California Pistachios, and Milk "Tuile"
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED SHIMA AJI*
Matsutake Mushrooms, Cherry Belle Radishes,
and Preserved Ginger Vinaigrette

PACIFIC ABALONE "POÊLÉ"
Marinated Sungold Tomatoes, Young Fennel,
and "Sauce Bouillabaisse"

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

THOMAS FARM PIGEON CONFIT
Melted Celery Branch, Black Mission Figs, Piedmont Hazelnuts,
and Coffee-Chocolate Emulsion

BACON-WRAPPED MARCHO FARMS VEAL*
"Ragoût" of Summer Pole Beans, Welsh Onions,
and Whole Grain Mustard Jus

100 DAY DRY-AGED BEEF RIB-EYE*
"Pommes Paillasson," Norwich Meadows Farm Cabbage,
"Corned Beef," and "Steak Sauce"
(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