

per se

CHEF'S TASTING MENU

October 22, 2018

"OYSTERS AND PEARLS"

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

"QUENELLE DE BROCHET"

Brioche "Croûtons," "Sauce Américaine,"
and Royal Kaluga Caviar*
(60.00 supplement)

NORWICH MEADOWS FARM SUNCHOKES

"Demi-Sec" Grapes, Compressed Chicory,
and Pumpkin Seed Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

White Wine-Poached Apples, Marinated Fennel,
Marcona Almonds, and Greek Yogurt
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Marble Potatoes, Parsley Salad,
and "Sauce Gribiche"

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Celery Branch, Roasted Beets, Celeriac Purée,
and California Pistachios

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

SPICE-ROASTED LIBERTY FARMS PEKIN DUCK*

Glazed Chestnuts, Medjool Dates, Petite Kale,
and "Sauce Périgourdine"

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Braised Cardoons, "Gremolata," Ají Dulce Peppers,
and "Pimentón Jus"

100 DAY DRY-AGED SNAKE RIVER FARMS BEEF RIB-EYE*

Matsutake Mushrooms, Pickled Daikon Radish,
Tempura-Battered Onions, and Sudachi Gastrique
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED