

per se

CHEF'S TASTING MENU

July 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Kona Kanpachi, Toasted Pine Nuts,
and Santa Rosa Plum "Granité"
(60.00 supplement)

SALAD OF SUMMER MELONS

Hawaiian Hearts of Peach Palm, Norwich Meadows Farm Cucumbers,
Preserved Ginger, and Macadamia Nuts

"GÂTEAU " OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Celtuce, Pegasus Nectarines,
and Candied Pecans
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

"Pommes Purée," Easter Egg Radishes,
and Mustard Seed Vinaigrette

MAINE SEA SCALLOP "POËLÉ"*

Greenmarket Summer Squash, Marinated Pole Beans,
and Charred Eggplant Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Persian Mulberries, Glazed Celery Branch, Piedmont Hazelnuts,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

PRIME-RIB OF ELYSIAN FIELDS FARM LAMB*

Grilled Pearson Farm Peaches, Gem Lettuces,
Marcona Almonds, and Turnip Cream

SIRLOIN OF MIYAZAKI WAGYU*

Oregon Cèpes, Brentwood Corn, Cherry Tomatoes,
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED