

per se

CHEF'S TASTING MENU

August 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Lobster Knuckles, Brioche "Croûtons,"
and Fines Herbes "Panna Cotta"
(60.00 supplement)

SALAD OF SUNGOLD TOMATOES

"Pain de Campagne," Compressed Yellow Peaches, Persian Cucumbers,
and Armando Manni Extra Virgin Olive Oil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crispy Oats, Brooks Cherries,
and California Pistachio "Butter"
(30.00 supplement)

CHARCOAL-GRILLED MONTAUK MACKEREL*

Hawaiian Hearts of Peach Palm, Slow-Roasted Chioggia Beets,
Granny Smith Apples, and Horseradish Vinaigrette

MAINE SEA SCALLOP "À LA PLANCHA"*

Braised Marble Potatoes, Creamed Romano Beans,
and "Soubise"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

DIAMOND H RANCH QUAIL BREAST

Sweet Corn "Ragoût," Violette de Bordeaux Figs,
and Piedmont Hazelnuts

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Bone Marrow "Pain Perdu," Norwich Meadows Farm Radishes,
Zucchini Squash Purée, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Chanterelle Mushrooms, Ginger-Scented Sweet Carrots,
Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish," Pea Shoots,
and Toasted Pine Nuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED