

per se

CHEF'S TASTING MENU

August 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Jonah Crab, Brentwood Corn "Pudding,"
and Garden Tarragon
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

per se Granola, Fennel Bulb, Greengage Plums,
Greek Yogurt, and Hass Avocado

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Piedmont Hazelnuts, Milk "Tuile," Celery Branch,
and Fig-Chocolate Sauce
(30.00 supplement)

MONTAUK YELLOWFIN TUNA "À LA PLANCHA"*

Sungold Tomatoes, Persian Cucumbers,
and Compressed Celtuce

CHARCOAL-GRILLED MAINE LOBSTER

"Ragoût" of Pole Beans, Young Delicata Squash,
Crispy Shallots, and Summer Savory Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

STARDUST FARM PIGEON*

"Gnocchi à la Parisienne," California Blueberries,
Sunchoke Cream, and Lemon Thyme

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Charred Shishito Pepper "Pain Perdu," Cocktail Artichokes,
and Black Olive Jus

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Purée," Matsutake Mushrooms, Glazed Sweet Carrots,
and Pine Nut Vinaigrette
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish," Pea Shoots,
and Candied Walnuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED