

per se



CHEF'S TASTING MENU

September 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Japanese Sea Urchin, Sweet Corn Waffle, Celery Branch,
and Black Winter Truffle Crème Fraîche
(60.00 supplement)

COMPRESSED GREENMARKET SUMMER MELONS

"Pain de Campagne," Hass Avocado, Marcona Almonds,
and Serrano Ham "Mousseline"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Tokyo Turnips, Pearson Farm Pecans, Whisky Meringue,
and Sour Cherry Purée
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Hobbs Shore's Bacon "Émincé," Marinated Pole Beans, Granny Smith Apples,
and Whole Grain Mustard "Beurre Blanc"

BUTTER-POACHED MAINE LOBSTER

Marble Potatoes, Sungold Tomatoes,
and Italian Parsley Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Crispy "Spätzle," Pickled Red Cabbage,
French Leeks, and "Sauce Suprême"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Habanada Peppers, Piedmont Hazelnuts,
"Romesco," and Za'atar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Glazed Broccoli, Scallion "Mousseline,"
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb, Pine Nuts,
and Aged Balsamic Vinegar

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED