

per se

CHEF'S TASTING MENU

June 10, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Nova Scotia Lobster, Hen Egg "Crêpe,"
Petite Radishes, and Watercress "Pudding"
(60.00 supplement)

SALAD OF MARINATED CALIFORNIA PLUOTS

Green Asparagus, Romano Beans, English Walnuts,
and Black Winter Truffle "Aioli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pistachio "Coulis," Boysenberry Gelée,
Ruby Beets, and Milk "Tuiles"
(30.00 supplement)

SAUTÉED FILLET OF SABLEFISH

"Pommes Purée," Green Garlic Cloves, Snow Peas,
and Pimentón "Beurre Blanc"

SCOTTISH LANGOUSTINES "EN PICATTA"

Brooks Cherries, Celery Branch "Ribbons," Preserved Tomato Relish,
and Pastrami-Lovage Emulsion

"BREAD AND BUTTER"

Hobbs Shore's Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

SALMON CREEK FARMS PORK JOWL

Pickled Tokyo Turnips, Broccolini Florettes,
and Blackstrap Molasses

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Goldbar Squash, "Piperade," Shishito Peppers,
and Garden Basil Butter

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

Sungold Tomatoes, Castelfranco Radicchio,
Young Scallions, and "Bagna Càuda"
(100.00 supplement)

"GOUGÈRE"

Jean Perrin's "Raclette de Scey"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness