

per se

CHEF'S TASTING MENU

June 23, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab "Glaçage," Hen Egg Omelette, and Snipped Chives
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Snow Peas, Piedmont Hazelnuts, Kendall Farms Crème Fraîche,
and Black Truffle "Ravigote"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch,
California Pistachios, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC STRIPED BASS

Manila Clams, "Pommes Maxim's," Marinated Fennel,
and "Bouillabaisse"

PACIFIC ABALONE "POÊLÉ"

Summer Squash, Tomato Confit,
Petite Basil, and Black Olive Purée

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Fava Bean Tapenade, Jingle Bell Peppers,
Frisée Lettuce, and Corn "Pudding"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Bone Marrow, Spring Onions, Wilted Arrowleaf Spinach,
and Morel Mushroom "Jus Gras"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Gem Lettuces, Glazed Radishes, Meyer Lemon,
and Charred Eggplant Jus
(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