

per se

CHEF'S TASTING MENU

July 1, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Compressed Summer Melons, Fresno Chilis, and Coconut Cream
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Sugar Snap Peas, Gem Lettuces, Toasted Pistachios,
and Black Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Hakurei Turnips,
Pearson Farm Pecans, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF MAINE BLUEFIN TUNA*

Cauliflower Florettes, Garlic Chives, Meyer Lemon,
and Pumpkin Seed Vinaigrette

HAWAIIAN ABALONE "POÊLÉ"

Roasted Cabbage, Jingle Bell Peppers, and Sweet Corn Pudding

"BREAD AND BUTTER"

Applewood-Smoked Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

SALMON CREEK FARMS PORK BELLY "EN FEUILLE DE BRICK"

Quail Egg, Hen-of-the-Woods Mushrooms,
Wilted Arrowleaf Spinach, and Blue Apron Ale

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Crispy Polenta, Caramelized Fennel,
Sungold Tomatoes, and "Puttanesca"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow, "Pommes Purée," Broccoli Rabe,
and "Gastrique Béarnaise"
(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