

per se

CHEF'S TASTING MENU

July 6, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Horseradish "Panna Cotta," Marcona Almonds,
Meyer Lemon, and Flowering Watercress
(60.00 supplement)

SALAD OF GREENMARKET ROMANO BEANS

Benton's Country Ham, "Pain de Campagne,"
Piperade, and Smoked Orange Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Tri-Star Strawberries, Hakurei Turnips, California Pistachios,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Young Coconut, Hass Avocado Mousse,
Petite Radishes, and Finger Lime "Vierge"

"BOUDIN" OF MAINE PEEKYTOE CRAB

Marble Potato Confit, Sugar Snap Peas,
and "Sauce Blanquette"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Koshihikari Rice, Compressed Plums, Roasted Broccolini,
and Szechuan Peppercorn Jus

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL TENDERLOIN "EN PERSILLADE"*

Oregon Cèpe Cream, Swiss Chard "Subric,"
and "Sauce Colbert"

SIRLOIN OF MIYAZAKI WAGYU*

Chanterelle Mushrooms, Grilled Cabbage,
Pearl Onions, and "Steak Sauce"
(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