

per se

CHEF'S TASTING MENU

July 7, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Brioche Melba, Pistachio Oil, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Violet Artichokes, "Pain de Campagne," Gem Lettuces,
and Picholine Olive Tapenade

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Plums, Marcona Almonds,
Roasted Beets, and Greek Yogurt
(30.00 supplement)

"SASHIMI" OF MONTAUK FLUKE*

Celery Branch, Meyer Lemon, Cauliflower Purée,
and Pumpkin Seed Vinaigrette

NOVA SCOTIA LOBSTER

Sungold Tomatoes, Summer Squash,
Charred Onions, and "Salsa Verde"

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Creamed Sweet Corn, Jingle Bell Peppers,
and Benton's Country Ham Gastrique

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Potato Confit, Garlic Scapes,
and Morel Mushroom "Jus Gras"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow, Glazed Young Carrots, Sugar Snap Peas,
and Green Peppercorn 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