

per se

CHEF'S TASTING MENU

July 11, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Alaskan King Crab, Compressed Summer Melons,
and Hass Avocado Mousse
(60.00 supplement)

"PEAS AND CARROTS"

per se Ricotta, Gem Lettuces, English Walnuts,
and Australian Black Winter Truffles

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Frog Hollow Farm Peaches,
Ruby Beets, California Pistachios, and Greek Yogurt
(30.00 supplement)

CHARCOAL-GRILLED SPANISH MACKEREL

Marble Potatoes, Haricots Verts, Moroccan Olives,
and Hen Egg Emulsion

HOKKAIDO SEA SCALLOP*

"Chou-Fleur en Croûte," Caramelized Shallots,
and "Sauce Périgourdine"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

French Leeks, Sour Cherry Marmalade,
Piedmont Hazelnuts, and "Beurre Noisette"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Sweet Corn Succotash, Fava Beans, Sungold Tomaotes,
and Benton's Country Ham Gastrique

SIRLOIN OF MIYAZAKI WAGYU*

Japanese Eggplant, Cherry Belle Radishes,
Shishito Peppers, and "Sauce Japonaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"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