

per se

CHEF'S TASTING MENU

August 4, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Summer Melon Granité, Champagne Gelée, French Breakfast Radishes,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Marinated Tomatoes, Picholine Olives,
"Papadum," and Greenmarket Basil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tokyo Turnips, Celery Branch,
Piedmont Hazelnuts, and K&J Orchard Fig Jam
(30.00 supplement)

CONFIT FILLET OF GOLDEN TILEFISH

Geechie Boy Mill Farro, Brentwood Corn, Ají Dulce Peppers,
and Charred Eggplant "Aioli"

CHARCOAL-GRILLED PACIFIC ABALONE

Hand-Cut "Capellini," Crispy Broccoli, Petite Parsley,
and Pickled Meyer Lemon,

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Gem Lettuces "en Feuille de Brick," French Laundry Garden Romano Beans,
and Navel Orange "Suprêmes"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Squash "Gratin," English Pea Purée,
Sweet Carrots, and "Jus de Veau"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Fried Cipollini Onions, Wilted Arrowleaf Spinach,
Chanterelle Mushroom Cream, and "Steak Sauce"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED