

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*

Marinated Cucumbers, Finger Lime, and Sake Granité
(60.00 supplement)

SALAD OF BUTTERMILK-FRIED CAULIFLOWER

Benton's Bacon, Cherry Belle Radishes,
Welsh Onions, and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Tokyo Turnips, Nectarine "Mostarda," Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

HERB-CRUSTED MONTAUK TILEFISH

Shelling Bean "Ragoût," Sweet Garlic Cream, and Pimentón Butter

PACIFIC ABALONE "POÊLÉE"

Summer Squash "Byaldi," Creamy Polenta, and "Gremolata"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM GUINEA HEN "EN CROÛTE"

Brentwood Corn Pudding, Caramelized Onions,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Demi-Sec Tomatoes, Hearts of Romaine Lettuce,
Cocktail Artichokes, and "Chimichurri"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Anna," Chanterelle Mushrooms, Glazed Carrots,
and "Vinaigrette Bordelaise"
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness