

per se

CHEF'S TASTING MENU

August 7, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Hokkaido Sea Urchin, "Pommes Paillason,"
Snipped Chives, and Hen Egg Emulsion
(60.00 supplement)

SALAD OF RUBY BEETS

Garden Cucumbers, Piedmont Hazelnuts, English Pea Purée,
and Australian Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Tokyo Turnips, Maine Blueberries, Toasted Pistachios,
and Kendall Farms Crème Fraîche
(30.00 supplement)

"SASHIMI" OF CITRUS-CURED SHIMA AJI*

Compressed Melon "Terrine," French Breakfast Radishes,
Finger Limes, and Hass Avocado Mousse

SCOTTISH LANGOUSTINES "EN PICATTA"

Parmesan "Tempura," Summer Squash,
Demi-Sec Tomatoes, and "Puttanesca"

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Petite Onions, Walnut "Pudding,"
and Fig-Chocolate Sauce

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Chanterelle Mushroom "Barbajuan," Sweet Carrots,
and Creamed Arrowleaf Spinach

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marinated Pole Beans, Gem Lettuces,
and "Gremolata" Jus
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Pistachio Butter,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED