

per se

CHEF'S TASTING MENU

August 8, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Citrus-Cured Shima Aji, Hass Avocado Mousse,
and Young Coconut Vinaigrette
(60.00 supplement)

"TERRINE" OF COMPRESSED SUMMER MELONS

Marinated Cucumbers, Cherry Belle Radishes, Finger Limes,
and Ginger-Scented Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Hazelnut "Streusel," Tokyo Turnips,
Maine Blueberries, and Greek Yogurt
(30.00 supplement)

OLIVE OIL-POACHED BLUEFIN TUNA*

Pattypan Squash, Picholine Olive Tapenade,
Demi-Sec Tomatoes, and Hen Egg "Ravigote"

MAINE LOBSTER "FARCI AUX TRUFFES NOIRES"

Benton's Country Bacon, Hokkaido Sea Urchin,
Gem Lettuces, and Sweet Corn "Bisque"

"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
Seasoned with Foie Gras "Pastrami"

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Fingerling Potatoes, Chanterelle Mushrooms,
and Wilted Arrowleaf Spinach

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Toasted Farro, Fairy Tale Eggplant,
Haricots Verts, and "Steak Sauce"
(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

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