

per se

CHEF'S TASTING MENU

August 9, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

K & J Orchards Plum Gelée, Hokkaido Sea Urchin,
Hass Avocado, and Petite Radishes
(60.00 supplement)

CHILLED SWEET CARROT SOUP

Ginger "Panna Cotta," Pickled Chanterelle Mushrooms,
and English Pea Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Black Mission Figs,
Hakurei Turnips, and Crispy Oats
(30.00 supplement)

CHARCOAL-GRILLED ATLANTIC BLUEFIN TUNA*

Compressed Summer Melons, Spiced Peanuts,
and Benton's Country Ham Vinaigrette

BUTTER-POACHED MAINE LOBSTER

"Gnocchi à la Parisienne," Norwich Meadows Farm Squash,
Melted Welsh Onions, and Fines Herbes Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Brentwood Corn, Celery Branch, and Blueberry Jus
Seasoned with Foie Gras "Pastrami"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

"Cassoulet" of Pole Beans, Scallion Oil,
and Charred Shishito Pepper Cream

SIRLOIN OF MIYAZAKI WAGYU*

Broccoli "Gratin," Sungold Tomatoes,
and Tomato Vine "Mousseline"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Piedmont Hazelnuts,
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