

per se

CHEF'S TASTING MENU

August 11, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Benton's Country Ham, Summer Melon Gelée,
Marcona Almonds, and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF FRENCH LAUNDRY GARDEN PEARS

Young Fennel, Caramelized Sunchoke "Aïoli," Ruby Beets,
and Black Winter Truffle "Aigre-Doux"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Compressed Pluots, and Hakurei Turnips
(30.00 supplement)

CONFIT FILLET OF TAKU RIVER SOCKEYE SALMON

Marble Potatoes, Pickled Pearl Onions,
and Charred Shishito Pepper Cream

PAN-ROASTED ATLANTIC SEA SCALLOPS*

Brentwood Corn, Celery Branch "Ribbons,"
Black Mission Figs, and "Pastrami" Emulsion

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Toasted Pearl Barley, Chanterelle Mushrooms,
and Blueberry-Elysium Jus

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Ragoût" of Greenmarket Pole Beans, Caraflex Cabbage,
Crispy Okra, and Sungold Tomatoes

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Broccoli "Gratin," Norwich Meadows Farm Snow Peas,
English Pea Purée, and Flowering Thyme Jus
(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