

per se

CHEF'S TASTING MENU

August 13, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Cauliflower "Panna Cotta," Oyster Glaze,
Young Ginger, and Finger Limes
(60.00 supplement)

"JARDINIÈRE DE LÉGUMES"

English Pea "Potage," Greenmarket Pole Beans,
French Laundry Garden Radishes, Meyer Lemon, and Welsh Onions

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Maine Blueberries, California Pistachios,
Ruby Beets, and Milk "Tuiles"
(30.00 supplement)

CONFIT FILLET OF WILD KING SALMON*

Preserved Horseradish "Croustillants," Norwich Meadows Farm Cucumbers,
and Pumpernickel "Mousseline"

PAN-ROASTED ATLANTIC SEA SCALLOPS*

"Pommes Purée," Aji Dulce Peppers,
Brentwood Corn, and "Bouillabaisse"

"BREAD AND BUTTER"

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

MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Summer Squash "Gratin," Celery Branch "Ribbons,"
Pearson Farm Pecans, and Fines Herbes Emulsion

"RIS DE VEAU"

Glazed "Ditalini," Gem Lettuce, Benton's Country Ham Jus,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Choux Farci," Marinated Tomatoes,
and "Sauce Lyonnaise"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Glazed Carrots, Broccoli Florettes, Cipollini Onions,
"Soubise," and "Bordelaise"
(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