

per se

CHEF'S TASTING MENU

August 16, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Sea Scallop "Carpaccio," Pumpernickel Blinis,
Pickled Cucamelons, and Ruby Beets
(60.00 supplement)

"JARDINIÈRE DE LÉGUMES"

Broccoli "Potage," Pole Beans, Meyer Lemon,
and French Laundry Garden Radishes

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Preserved Brooks Cherries, Pearson Farm Pecans, Brentwood Corn,
and Maple Syrup-Scented Crème Fraîche
(30.00 supplement)

KOMBU-CURED MADAI*

Espelette "Tempura," Marinated Greenmarket Tomatoes,
and Grated Horseradish

SCOTTISH LANGOUSTINE "POÊLÉE"

Caraflex Cabbage, Celery Branch "Ribbons,"
and Pastrami Emulsion

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Griddled Corn Cake, Aji Dulce Peppers,
and Tokyo Turnips

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Toasted Barley, Cipollini Onions, Glazed Zucchini,
and Summer Squash Purée

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fingerling Potatoes, "Pommes Maxim's,"
Braised Lacinato Kale, and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"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