

per se

CHEF'S TASTING MENU

August 21, 2017

"OYSTERS AND PEARLS"

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

SCOTTISH LANGOUSTINE "LOUIE"

Hass Avocado, Gem Lettuces, Cucumber Blossoms,
and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CELTUCE

Cherry Belle Radishes, Broccolini Florettes, Young Ginger,
and Brown Butter-Yuzu Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Comice Pears, Celery Branch "Ribbons,"
Oat "Tuiles," and BLiS Maple Syrup
(30.00 supplement)

SAUTÉED FILLET OF FLORIDA SNAPPER

"Pommes Sarladaises," Braised Holland Leeks,
Swiss Chard, and Black Truffle Emulsion

CHARCOAL-GRILLED PACIFIC ABALONE

Marinated Tomatoes, Compressed Cucumbers,
Chickpea "Papadum," and Coconut Cream

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Ruby Beets, Wilted Arrowleaf Spinach,
California Pistachios, and Huckleberry Jus

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Ragoût" of Lima Beans, Sweet Corn "Pain Perdu,"
and Pickled Aji Dulce Peppers

SIRLOIN OF MIYAZAKI WAGYU*

"Ris de Veau," Chanterelle Mushrooms,
Purplette Onions, and "Gastrique Béarnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED