

per se

CHEF'S TASTING MENU

August 25, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Scottish Langoustine "Tartare," Summer Melons,
Spiced Virginia Peanuts, and Greek Yogurt
(60.00 supplement)

SECKEL PEAR "EN CROÛTE"

Candied English Walnuts, Ruby Beets,
and Caramelized Sunchoke "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Frog Hollow Farm Peaches, Toasted Pecan "Streusel,"
Pickled Pearl Onions, and Kendall Farms Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED GOLDEN TILEFISH

Compressed Fennel Bulb, Brentwood Corn Relish,
and Red Pepper "Pudding"

"FRICASSÉE" OF PACIFIC ABALONE

Cracked Barley Porridge, Caraflex Cabbage,
and Chanterelle Mushrooms

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Norwich Meadows Farm Celtuce, Celery Branch "Ribbons,"
Greenmarket Plums, and Black Winter Truffle Emulsion

MARCHO FARMS "RIS DE VEAU"

Gem Lettuces, Petite Squash, "Soubise,"
and Benton's Country Ham Gastrique

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

"Cassoulet" of Pole Beans, "Pommes Rissolées,"
and Scallion "Mousseline"

SIRLOIN OF MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Tokyo Turnips,
Sweet Carrots, 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