

per se

CHEF'S TASTING MENU

August 26, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Razor Clams, Hand-Cut "Capellini,"
Meyer Lemon, and Crispy Broccoli
(60.00 supplement)

SALAD OF MARINATED FENNEL BULB

Tokyo Turnips, Navel Orange "Suprêmes,"
and Marcona Almonds

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED GOLDEN TILEFISH

Brentwood Corn Relish, Charred Pepper Cream,
and Yukon Gold Potato "Parisiennes"

BUTTER-POACHED MAINE LOBSTER

Greenmarket Tomatoes, Herb-Crusted Summer Squash,
and "Hollandaise de Homard"

"BREAD AND BUTTER"

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

SALMON CREEK FARMS PORK JOWL

Welsh Onions, Black Mission Figs, Garden Celtuce,
and Scallion "Mousseline"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Sweetbread "Pierogi," Snow Peas,
and Glazed Sweet Carrots

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

"Cassoulet" of Pole Beans, Pickled Celery Branch,
and "Barbecue Sauce"
(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