

per se

CHEF'S TASTING MENU

August 28, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Maine Lobster, Gem Lettuces,
and Spanish Caper Cream
(60.00 supplement)

SALAD OF MARINATED TOMATOES

Greenmarket Cucumbers, California Pistachios,
Toasted Quinoa, and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Concord Grapes, Piedmont Hazelnuts,
Celery Branch, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF ALASKAN SALMON*

"Pommes Purée," Chanterelle Mushrooms,
Roasted Carrots, and "Beurre Rouge"

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Razor Clams, Summer Squash, Cocktail Artichokes,
and "Crème de Crustacés"

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON "RÔTI À LA BROCHE"*

Black Plum "Mostarda," Cherry Belle Radishes,
Welsh Onions, and Foie Gras Vinaigrette

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Sweet Corn "Pain Perdu," Aji Dulce Peppers,
Pole Beans, and Blackstrap Molasses

SIRLOIN OF MIYAZAKI WAGYU*

Caraflex Cabbage, Horseradish Crème Fraîche,
Sunchoke Confit, and "Borscht"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED