

per se

CHEF'S TASTING MENU

August 29, 2017

"OYSTERS AND PEARLS"

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

"MAINE LOBSTER ROLL"

Imperial Ossetra Caviar*, Gem Lettuces,
and Spanish Caper Cream
(60.00 supplement)

SALAD OF MARINATED TOMATOES

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Piedmont Hazelnuts,
Concord Grapes, Celery Branch, and Greek Yogurt
(30.00 supplement)

CONFIT FILLET OF ORA KING SALMON*

Petite Fennel, Meyer Lemon, Niçoise Olive Purée,
and Toasted Pine Nut Vinaigrette

PINE ISLAND SHRIMP "POÊLÉES"

Sweet Corn "Pain Perdu," Glazed Lima Beans,
Ají Dulce Peppers, and Frisée Lettuce

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL "RÔTI À LA BROCHE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Chanterelle Mushrooms, Young Carrots,
Snow Peas, and "Sauce Vin Jaune"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Melted Caraflex Cabbage, Sunchoke Confit,
Horseradish Crème Fraîche, and "Borscht"
(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