

per se

CHEF'S TASTING MENU

August 30, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, Granny Smith Apples,
Young Coconut Purée, and Vadouvan Curry Oil
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

D'Avignon Radishes, Snow Peas,
and "Beurre de Topinambours"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Brentwood Corn Relish,
and Toasted Pecan "Streusel"
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Prince Edward Island Mussels, Roasted Gem Lettuces,
Fennel Bulb, and "Bouillabaisse"

PINE ISLAND SHRIMP

Parmesan "Pain Perdu," Pickled Caraflex Cabbage,
Marinated Tomatoes, and Noilly Prat Emulsion

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Preserved Brooks Cherries, Hakurei Turnips,
Welsh Onions, and "Sauce Périgourdine"

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

Panisse "Croûtons," Ají Dulce Peppers, Fairy Tale Eggplant,
and Pine Nut Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marble Potato "Mille-Feuille," Chanterelle Mushrooms,
Creamed Arrowleaf Spinach, 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