

per se

CHEF'S TASTING MENU

September 4, 2017

"OYSTERS AND PEARLS"

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

SALAD OF SWEET GARDEN CARROTS

Norwich Meadows Farm Ruby Beets, Salt & Vinegar "Chips,"
Meyer Lemon, and Bread & Butter Pickle Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Greenmarket Peaches, Marinated Fennel,
California Pistachios, and Greek Yogurt
(30.00 supplement)

TAKU RIVER COHO SALMON*

Arugula "Pesto," Sungold Tomatoes, Crispy Squash,
and "Barigoule" Emulsion

PAN-ROASTED MONTAUK DAYBOAT SCALLOPS*

Brentwood Corn "Chowder," Marble Potatoes,
and Ají Dulce Pepper "Mousseline"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Melted Cabbage, Pearson Farm Pecan "Persillade,"
and Espelette-Scented Jus

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Glazed Summer Pole Beans, Celery Branch,
Frisée Lettuce, and "BBQ Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chanterelle Mushrooms, French Breakfast Radishes,
Wilted Broccoli, 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