

per se

CHEF'S TASTING MENU

August 8, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*

Cauliflower "Panna Cotta," Island Creek Oyster Gelée,
and Yuzu "Nuage"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM SQUASH

Parmesan "Tuile," Cocktail Artichokes,
Shishito Peppers, and Arugula Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

"Feuille de Brick," Compressed Melons, Toasted Pine Nuts,
and Espelette Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED ATLANTIC YELLOWFIN TUNA*

Picholine Olives, Italian Parsley Oil, Sungold Tomatoes,
and Noilly Prat Emulsion

MAINE SEA SCALLOP "POÊLÉE"*

Melted Welsh Onions, Hakurei Turnips,
and Green Garlic "Mousseline"

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

SALMON CREEK FARMS PORK BELLY

"Ragoût" of Summer Pole Beans, Sweet Corn,
and "Ranch Dressing"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Broccoli Florettes, Cherry Belle Radishes,
and Piedmont Hazelnut Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Marble Potatoes, Arrowleaf Spinach Cream,
Petite Carrots, and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness