

per se

CHEF'S TASTING MENU

September 22, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, "Pain de Campagne,"
and Scallion "Mousseline"
(60.00 supplement)

SALAD OF MARINATED GREENMARKET TOMATOES

Hawaiian Hearts of Peach Palm, Zucchini Purée,
Watermelon Radishes, and Madras Curry Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Kendall Farms Crème Fraîche,
Celery Branch, Spiced Cashews, and Banana Coulis
(30.00 supplement)

"PAVÉ" OF JAPANESE SEA BREAM

Belgian Endive, Ruby Grapefruit, and California Pistachio Emulsion

CHARCOAL-GRILLED MAINE LOBSTER

Koginut Squash, Matsutake Mushrooms, Brussels Sprouts "Émincé,"
and Sunflower Seed Vinaigrette

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

DIAMOND H RANCH QUAIL BREAST

Fennel Bulb "Tapenade," Piedmont Hazelnuts,
and Somerset Grape Jus

BACON-WRAPPED MARCHO FARMS VEAL*

"Ragoût" of Sweet Corn, Jimmy Nardello Peppers,
and Polenta "Croûtons"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Sunchoke "Rösti," Swiss Chard "Gratin," Broccoli Florettes,
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED