

per se

CHEF'S TASTING MENU

October 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Crispy "Spätzle," Petite Onions,
and Smoked Cabbage "Vichyssoise"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Compressed Chicories, Roasted Banana Purée,
Sunflower Seeds, and Yuzu Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Fuyu Persimmons, California Pistachios,
Brussels Sprouts, and Ruby Beet "Pudding"
(30.00 supplement)

MEDITERRANEAN LUBINA

Persian Cucumbers, Nasturtium Leaves,
Hass Avocado, and Dill Pollen Vierge

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Cauliflower Florettes, French Leeks,
Pepitas, and Vadouvan Curry Emulsion

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Cornichon Relish, Sour Cherries, Frisée Lettuce,
and Whole Grain Mustard

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Wild Mushrooms, Hakurei Turnips,
Celery Root, and "Sauce Navarin"

"PAVÉ" OF MIYAZAKI WAGYU*

Marble Potatoes, Matsutake Mushrooms,
Wilted Spinach, and "Sauce Béarnaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED