

per se

CHEF'S TASTING MENU

July 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Croustillant de Feuille de Brick," Rainbow Trout "Pastrami,"
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Yellow Nectarines, Salanova Lettuces,
and English Walnuts

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Rhubarb, California Boysenberries,
Young Fennel Bulb, and Greek Yogurt
(30.00 supplement)

BAKER RIVER SOCK EYE SALMON*

Persian Cucumbers, Marinated Pole Beans, Shishito Peppers,
and Charred Eggplant "Aïoli"

CHARCOAL-GRILLED MAINE LOBSTER

Zephyr Squash, Sungold Tomatoes, Cerignola Olives,
and "Puttanesca" Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sweet Carrots, Compressed Celtuce, Creamed Spinach Purée,
and Black Winter Truffle-Madeira Jus

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Écrasées," Greenmarket Asparagus,
Oregon Cèpes, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Sweetbread "Pierogi," Badger Flame Beets,
Watercress "Pudding," and "Borscht"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED