

per se

CHEF'S TASTING MENU

July 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Everything Bagel" Melba and Rainbow Trout "Gravlax"
(60.00 supplement)

BRENTWOOD SWEET CORN "BAVAROIS"

Norwich Meadows Farm Celtuce, Piedmont Hazelnuts,
Brooks Cherries, and Black Winter Truffle Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

California Nectarines, Celery Branch "Ribbons,"
Spiced Cashews, and Sauternes Gelée
(30.00 supplement)

CITRUS-CURED HIRAMASA*

Hawaiian Hearts of Peach Palm, Brokaw Avocado,
and Cucumber "Aguachile"

HERB-CRUSTED MAINE LOBSTER

Marinated Sungold Tomatoes, Greenmarket Squash,
Toasted Pine Nuts, and "Salsa Verde"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

THOMAS FARM PIGEON*

Pickled Blueberries, Tokyo Turnips,
Fines Herbes, and Elysium Gastrique

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Cocktail Artichokes,
"Tabbouleh," and Za'atar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Wilted Arrowleaf Spinach,
Chanterelle Mushrooms, and "Sauce Bordelaise"
(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