

per se

CHEF'S TASTING MENU

July 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Rosa Plums, Spiced Cashews,
and Cucumber "Granité"
(60.00 supplement)

SALAD OF KERNAN FARMS MELON

Hawaiian Hearts of Peach Palm, California Pistachios,
and Hass Avocado Mousse

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Young Fennel Bulb,
Candied Pecans, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF GREEN WALK HATCHERY BROWN TROUT*

Roasted Beets, Celery Branch,
and Blackberry Vinaigrette

MAINE SEA SCALLOP "POÊLÉ"*

Brentwood Corn, Sungold Tomatoes, Yellow Wax Beans,
and Noilly Prat Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Green Tomato "Chow Chow," Caraflex Cabbage,
and Charred Scallions

HAND-CUT "DITALINI"

Hobbs Shore's Bacon, Crispy Shallots, Parmesan "Mousseline,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Fingerling Potatoes, Broccoli Florettes, Tokyo Turnips,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Summer Squash, Petite Lettuces,
and "1000 Island Gastrique"
(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