

per se

CHEF'S TASTING MENU

September 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Crispy Hiramasa Collar, Mirabelle Plum Glaze,
and Yuzu-Scented Crème Fraîche
(60.00 supplement)

COMPRESSED SUMMER MELONS

Greenmarket Cucumbers, Easter Egg Radishes,
and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Savoy Cabbage, Pickled Sweet Corn, Brooks Cherries,
and Piedmont Hazelnuts
(30.00 supplement)

"PAVÉ" OF MEDITERRANEAN LUBINA

Cranberry Bean "Ragoût," Pink Blush Tomatoes,
Garlic Chips, and "Puttanesca"

"BEETS AND LEEKS"

Slow-Cooked Maine Sea Scallop, Melted Holland Leeks,
English Walnuts, and Ruby Beet "Butter"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

DIAMOND H RANCH QUAIL BREAST

Cauliflower Florettes, Thomcord Grapes, Marcona Almonds,
and Sauternes Gastrique

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Fork-Crushed Potatoes, Hen-of-the-Woods Mushrooms,
Fairy Tale Eggplant, and "Gremolata"

SIRLOIN OF MIYAZAKI WAGYU*

Dry-Aged Beef "Tataki," Koshihikari Rice,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb, Pine Nuts,
and Aged Balsamic Vinegar

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness