

per se

CHEF'S TASTING MENU

September 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster, Brioche "Croûtons,"
and "Béarnaise Royale"
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Persian Cucumbers, Hass Avocado Purée,
and Bonito "Vierge"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Celery Branch,
Candied Peanuts, and Greek Yogurt
(30.00 supplement)

MONTAUK TILEFISH "EN PICATTA"

Broccoli Florettes, Meyer Lemon, Crispy Capers,
and "Beurre Noisette"

SLOW-COOKED ATLANTIC SEA SCALLOP

"Pommes Purée," Chanterelle Mushrooms,
and Sweet Corn Chowder

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Butternut Squash, Wilted Swiss Chard,
Asian Pear, and "Sauce Chasseur"

ELYSIAN FIELDS FARM LAMB*

Pole Beans, Habanada Peppers, Garlic Chips,
and "Pimentón"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Matsutake Mushrooms, Herb-Crusted Fairy Tale Eggplant,
Corned Beef, and Rosemary Jus
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Marinated Fennel Bulb,
and Pine Nut Vinaigrette

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED