

per se

CHEF'S TASTING MENU

July 23, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Beet-Cured Montauk Fluke, Benne Seed Wafer,
Finger Lime, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Smoked Ricotta "Croustillant," Marinated Fennel Bulb,
Pickled Eggplant, and Meyer Lemon Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Figs, Celery Branch "Ribbons,"
Piedmont Hazelnuts, and Greek Yogurt
(30.00 supplement)

SLOW-COOKED TAI SNAPPER

Cocktail Artichokes, Hearts of Romaine Lettuce,
Summer Squash, and Pimentón Butter

HOKKAIDO SEA URCHIN "TARTELETTE"*

Sungold Tomatoes, Compressed Radishes,
Pole Beans, and Kanzuri "Mayonnaise"

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

LIBERTY FARM PEKIN DUCK BREAST*

Toasted Farro, Glazed Cherries, Petite Cauliflower,
and Rosemary-Balsamic Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Chanterelle Mushrooms, Greenmarket Shallots,
"Pommes Purée," and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Braised Brisket "Pierogi," Creamed Arrowleaf Spinach,
Purplette Onions, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED