

per se

CHEF'S TASTING MENU

August 5, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Shima Aji "Tartare," Persian Cucumbers, Candied Peanuts,
and Thomcord Grape Vinaigrette
(60.00 supplement)

SALAD OF FRENCH LAUNDRY GARDEN AVOCADO SQUASH

Marinated Tomatoes, Brentwood Corn,
Ají Dulce Peppers, and "Papadum"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tokyo Turnips, Fennel Bulb,
Piedmont Hazelnuts, and K&J Orchard Fig Jam
(30.00 supplement)

CONFIT FILLET OF GOLDEN TILEFISH

"Pommes Maxim's," Melted Welsh Onions,
and Pastrami Beet Emulsion

BUTTER-POACHED NOVA SCOTIA LOBSTER

Cocktail Artichokes, Summer Pole Beans,
and "Minestrone" Butter

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Greenmarket Plums, Celery Branch "Ribbons,"
and Burgundy Mustard

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Braised Caraflex Cabbage, Sweet Carrots, Snow Peas,
and "Gnocchi à la Parisienne"

SIRLOIN OF MIYAZAKI WAGYU*

Fried Cipollini Onions, Wilted Arrowleaf Spinach,
Chanterelle Mushroom Cream, and "Steak Sauce"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED