

per se

CHEF'S TASTING MENU

August 6, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Armando Manni Olive Oil "Panna Cotta,"
Champagne Granité, and Scallion Salad
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS

Green Apple Cucumbers, Spiced Cashews,
and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Marinated Tiger Figs, Young Fennel,
Pearson Farm Pecans, and Pink Peppercorn Yogurt
(30.00 supplement)

CITRUS-CURED PACIFIC SHIMA AJI*

Koshihikari Rice, Frog Hollow Farm Plums,
Kanzuri "Mayonnaise," and Coconut Vierge

BUTTER-POACHED NOVA SCOTIA LOBSTER

Braised Caraflex Cabbage, Fines Herbes "Panade,"
and Caraway Butter

"BREAD AND BUTTER"

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

DIAMOND H RANCH QUAIL BREAST

Brentwood Corn "Pudding," Toasted Barley,
and Charred Shishito Pepper Emulsion

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Baked Summer Pole Beans, Sungold Tomatoes,
Crispy Shallots, and per se Barbeque Sauce

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Zucchini "Gratin," Chanterelle Mushrooms,
Parmesan "Mousseline," and "Steak Sauce"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

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

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED