

per se

CHEF'S TASTING MENU

August 11, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Crispy Glidden Point Oysters, Petite Onions,
and "Hollandaise au Champagne"
(60.00 supplement)

"TERRINE" OF COMPRESSED SUMMER MELONS
Marinated Cucumbers, Cherry Belle Radishes, Finger Limes,
and Ginger-Scented Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Walnut "Streusel,"
Tokyo Turnips, Maine Blueberries, and Greek Yogurt
(30.00 supplement)

CHARCOAL-GRILLED ATLANTIC STRIPED BASS

"Pommes Paillason," Gem Lettuces,
and Black Winter Truffle Emulsion

MONTAUK DAYBOAT SEA SCALLOPS*

Benton's Country Bacon, Wilted Arrowleaf Spinach,
and Sweet Corn "Bisque"

"BREAD AND BUTTER"

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

LIBERTY FARM PEKIN DUCK BREAST*

Dapple Dandy Pluots, Roasted Fennel, and California Pistachios
Seasoned with Foie Gras "Pastrami"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Holland Eggplant "Moussaka," Chanterelle Mushrooms,
French Leeks, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Peekytoe Crab, Koshihikari Rice, Aji Dulce Peppers,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Piedmont Hazelnuts,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED