per se

CHEF'S TASTING MENU

July 30, 2018

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

ROYAL KALUGA CAVIAR*
Hawaiian Hearts of Peach Palm, Honeydew Melon Gelée,
and Coconut "Chiffon"
(60.00 supplement)

"MORILLE FARCIE"
Shishito Pepper "Pain Perdu," Broccoli Florettes,
and Chanterelle Mushrooms "à la Grecque"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Nectarines, Young Fennel, Toasted Walnuts,
and Black Winter Truffle
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
New Potatoes, Summer Squash Confit, Picholine Olives,
and "Tonnato Sauce"

POACHED MAINE SEA SCALLOP*
Crispy Garlic Scapes, Cauliflower Purée,
and Brown Butter Gastrique

"BREAD AND BUTTER"
Caramelized Tomato Baguette and Whipped Chickpea Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Glazed Celtuce, Roasted Cipollini Onions,
and Black Mission Figs

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*
"Pommes Maxim's," Norwich Meadows Farm Golden Beets,
Melted Leeks, and "Borscht"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Petite Lettuces, Cranberry Bean "Ragoût,"
and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"
with Aged "Gruyère"

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness