

per se



CHEF'S TASTING MENU

September 11, 2018

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

ROYAL KALUGA CAVIAR\*

Sunchoke "Royale," Compressed Celtuce, Radish "Émincé,"  
and Sunflower Seed Vinaigrette  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM CARROTS

Espelette-Scented "Papadum," Lemon Cucumbers,  
Vadouvan Curry, and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Black Mission Figs, Toasted California Pistachios,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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CONFIT FILLET OF SCOTTISH SEA TROUT\*

Melted Holland Leeks, Ruby Beet Purée,  
and "Everything Bagel Crumble"

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CHARCOAL-GRILLED LANGOUSTINES

Herb-Crusted Fairy Tale Eggplant, Marinated Heirloom Tomatoes,  
and Armando Manni Extra Virgin Olive Oil

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"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Sweet Corn "Pudding," Chanterelle Mushrooms,  
and "Sauce Périgourdine"

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ELYSIAN FIELDS FARM LAMB RIB-EYE\*

Golden Polenta "Croûtons," Summer Squash, Pickled Aji Dulce Peppers,  
and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU\*

"Pommes Duchesse," Creamed Arrowleaf Spinach, Gem Lettuces,  
and "Sauce Bordelaise"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère"

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED