

per se

CHEF'S TASTING MENU

June 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sake "Granité," Persian Cucumber "Tartare,"
and Hass Avocado
(60.00 supplement)

ROMANO BEANS "À LA PLANCHA"

Slow-Cooked Hen Egg, Petite Radishes, Picholine Olives,
"Pecorino Romano," and Spiced Candied Walnuts

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, California Blueberries, Young Fennel,
and Pink Peppercorn Yogurt
(30.00 supplement)

MONTAUK STRIPED BASS "CUIT À LA VAPEUR"

Sungold Tomatoes, Summer Squash Purée,
and "Tonnato" Emulsion

MAINE SEA SCALLOP "POÊLÉ"*

Sugar Snap Peas, Garlic Scapes,
and "Crème de Poissons Fumés"

"BREAD AND BUTTER"

"Parker House Roll" and Diane St. Clair's Animal Farm Butter

MILK-FED YORKSHIRE PORCELET

Compressed Nectarines, Greenmarket Celtuce,
Celery Branch, and Turnip Cream

ARROWLEAF SPINACH "RIGATINI"

English Peas, Crispy Shallots, "Parmigiano-Reggiano,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Chanterelle Mushrooms "à la Grecque," Cocktail Artichokes,
Salanova Lettuces, and "Jus à la Barigoule"

100 DAY DRY-AGED BEEF RIB EYE*

"Pommes Écrasées," Morel Mushrooms,
and "Sauce Bordelaise"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED