

per se

CHEF'S TASTING MENU

June 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Soft Tofu Purée, Frog Hollow Farm Peaches,
Sake "Granité," and Spruce Tips
(60.00 supplement)

ROMANO BEANS "À LA PLANCHA"

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," per se Granola,
Compressed Blueberries, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF GIGHA ISLAND HALIBUT

Hawaiian Hearts of Peach Palm, Gold Bar Squash,
Pickled Peppers, and Fava Beans

MAINE SEA SCALLOP "POÊLÉ"*

Brooks Cherries, Preserved Ramps, Greenmarket Asparagus,
and Black Truffle Emulsion

"BREAD AND BUTTER"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"

Roasted Beets, Compressed Celtuce,
and California Pistachio Jus

ARROWLEAF SPINACH "RIGATINI"

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

ELYSIAN FIELDS FARM LAMB*

Marinated Cocktail Artichokes, Sugar Snap Peas,
Confit Shallots, and Lebanese "Za'atar"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Morel Mushrooms,
Broccoli Florettes, and "Steak Sauce"
(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