

per se

CHEF'S TASTING MENU

June 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Finger Lime,
and Granny Smith Apples
(60.00 supplement)

SALAD OF PEDERSEN FARMS ASPARAGUS

"Feuille de Brick," Lamborn Snow Peas, Poached Rhubarb,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candied Pecan "Streusel," Yellow Peaches,
Celery Branch, and Burgundy Mustard
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Summer Squash, Sungold Tomatoes, Picholine Olives,
and "Tonnato" Emulsion

MAINE SEA SCALLOP "POËLÉ"*

Roasted Beets, Preserved Green Strawberries,
French Leeks, and Pistachio "Beurre Blanc"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Tokyo Turnips, Compressed Celtuce,
and Blueberry "Mignonnette Jus"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Cocktail Artichokes,
Sweet Carrots, and "Salsa Verde"

"PAVÉ" OF MIYAZAKI WAGYU*

Sesame Seed "Pain Perdu," Crispy Garlic Scapes,
Pickled Ramps, and Black Garlic Jus
(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