

per se

CHEF'S TASTING MENU

July 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hobbs Shore's Bacon "Emincé," Slow-Cooked Hen Egg Purée,
Brioche "Croûton," and Celery Branch Salad
(60.00 supplement)

"CROQUETTES DE CHOU-FLEUR"

Cauliflower "Tabbouleh," Pickled Pearl Onions,
Easter Egg Radishes, and Tuscan Kale "Aïoli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Murray Family Farms Cherries, Brentwood Corn,
and Pearson Farm Pecans
(30.00 supplement)

MONTAUK BLACK BASS "CUIT À LA VAPEUR"

Hawaiian Hearts of Peach Palm, Shishito Peppers,
and Persian Cucumber Vinaigrette

HERB-CRUSTED MAINE LOBSTER

Greenmarket Pole Beans, "Soubise,"
Scallion Oil, and "Sauce Suprême"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

LIBERTY FARM PEKIN DUCK BREAST*

Melted Savoy Cabbage, California Blueberries,
and Piedmont Hazelnuts

"MACARONI AND CHEESE"

Hand-Cut "Rigatini," Cabot Cheddar "Mousseline,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Norwich Meadows Farm Squash, Crispy Garlic Scapes,
and Italian Caper Jus

100 DAY DRY-AGED BEEF*

"Pommes Rissolées," Chanterelle Mushrooms "à la Grecque,"
Salanova Lettuces, and "Jus Gras"
(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