

per se

CHEF'S TASTING MENU

July 6, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"
Island Creek Oyster Glaze, Brioche Melba,
and Royal Ossetra Caviar*
(60.00 supplement)

"DÉGUSTATION DES POMMES DE TERRE"
Marble Potatoes, Slow-Cooked Hen Egg, Easter Egg Radishes,
and Black Winter Truffle "Coulis"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Pickled Murray Family Farms Cherries, Brentwood Corn Relish,
Pearson Farm Pecans, and Kendall Farms Crème Fraîche
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK BLACK BASS
Wilted Arrowleaf Spinach, Parsnip Purée,
and Saffron-Vanilla Emulsion

MAINE SEA SCALLOP CONFIT*
Cèpe Mushrooms, Green Asparagus "Pudding,"
Greenmarket Tomatoes, and "Sauce Suprême"

"BREAD AND BUTTER"
Caramelized Tomato English Muffin and Whipped Lardo

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*
Hobbs Shore's Bacon, California Nectarines,
Fennel Bulb, and Smoked Turnip Cream

"MAC AND CHEESE"
Hand-Cut "Rigatini," Parmigiano-Reggiano, "Hollandaise de Homard,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*
"Cassoulet" of Summer Pole Beans, "Soubise,"
Garlic Scapes, and "Sauce Navarin"

100 DAY DRY-AGED BEEF RIB-EYE*
Cocktail Artichokes, Avocado Squash, Scallion "Mousseline,"
and "Sauce Périgourdine"
(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