

per se

CHEF'S TASTING MENU

July 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Everything Bagel" Melba and Hiramasa "Pastrami"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Cherry Belle Radishes, Petite Lettuces,
and Brokaw Avocado Mousse

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Nectarines, Celery Branch "Ribbons,"
and Spiced Cashews
(30.00 supplement)

HERB-ROASTED FILLET OF MEDITERRANEAN LUBINA

"Pommes Purée," Marinated Sungold Tomatoes,
and Saffron Emulsion

CHARCOAL-GRILLED MAINE LOBSTER

Sweet Carrots, Snow Peas, Compressed Celtuce,
and Szechuan Peppercorn "Mignonnette"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Summer Squash, Wilted Broccoli Spigarello,
Garlic Scapes, and Black Garlic Gastrique

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Cocktail Artichokes,
"Tabbouleh," and Za'atar Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Oregon Cèpes, Creamed Brentwood Corn,
Caraflex Cabbage, 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