

per se

CHEF'S TASTING MENU

July 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Squid Ink "Tempura,"
and Granny Smith Apple Gelée
(60.00 supplement)

SALAD OF GREENMARKET CUCUMBERS

Compressed Turnips, Crispy Sunchokes,
Frisée Lettuce, and "Ranch Dressing"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Persian Mulberries, Celery Branch "Ribbons,"
and Snug Harbor Heritage Farm Honey
(30.00 supplement)

MARINATED NORWEGIAN LANGOUSTINES*

Hawaiian Hearts of Peach Palm, Basil Leaves,
and Coconut "Pudding"

WILD PORTUGUESE ROUGET

Sungold Tomatoes, Norwich Meadows Farm Summer Squash,
and Jonah Crab "Fondue"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

LIBERTY FARM PEKIN DUCK BREAST*

Glazed Brooks Cherries, Charred Scallions,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED MARCHO FARMS VEAL*

Brentwood Corn, Charcoal-Grilled Napa Cabbage,
Garlic Scape "Pesto," and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Cocktail Artichokes,
Easter Egg Radishes, and "Gremolata"
(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