

per se

CHEF'S TASTING MENU

July 20, 2019

"OYSTERS AND PEARLS"

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

HEN EGG "FRITTATA"

Serrano Ham, Royal Ossetra Caviar,*
and Kendall Farms Crème Fraiche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

"Pain de Campagne," Cherry Tomatoes, Petite Basil,
and Charred Tomato "Aioli"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Tokyo Turnips,
and California Pistachios
(30.00 supplement)

CITRUS-CURED JAPANESE HIRAMASA*

Delicata Squash, Compressed Celtuce, Marcona Almonds,
and Santa Rosa Plum Vinaigrette

BUTTER-POACHED MAINE LOBSTER

Cocktail Artichokes, Sweet Carrot Purée, Toasted Pine Nuts,
and Black Olive Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

DIAMOND H RANCH QUAIL BREAST

Martha's Vineyard Mycological's Shiitake Mushrooms,
Caraflex Cabbage, and "Sauce Japonaise"

GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Hobbs Shore's Bacon "Émincé," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Summer Squash, Fairy Tale Eggplant,
and Garlic Scape "Tapenade"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Chanterelle Mushrooms "à la Grecque,"
Easter Egg Radishes, and "Gastrique Béarnaise"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Brioche Melba, Preserved Ramps,
and Arugula "Pesto"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED