

per se

CHEF'S TASTING MENU

July 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pommes Paillasson," Slow-Cooked Hen Egg,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED CARAFLEX CABBAGE

Puffed Jasmine Rice, Meyer Lemon, Sunchoke Purée,
and Toasted Pine Nuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Peaches, Celery Branch,
and Candied Pecans
(30.00 supplement)

YELLOWFIN TUNA "À LA PLANCHA"*

Anson Mills Farro Verde, Martha's Vineyard Mycological's Shiitake Mushrooms,
Norwich Meadows Farm Cucumbers, and Sesame Seeds

MAINE SEA SCALLOP CONFIT

Cocktail Artichokes, Creamed Pole Beans,
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped Lardo

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Braised Fennel Bulb, Granny Smith Apples, Sweet Carrot Condiment,
and Cider Vinegar Gastrique

GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Hadley Orchard Medjool Dates, Sungold Tomatoes,
Shishito Peppers, and Vadouvan Curry

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Summer Squash, Easter Egg Radishes,
and Rosemary-Balsamic Jus
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness