

per se

CHEF'S TASTING MENU

July 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

HERB-CRUSTED HOLLAND EGGPLANT

Greenmarket Tomatoes, Fairy Tale Eggplant,
Petite Basil, and Charred Tomato "Aioli"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Beets, French Leeks,
and Piedmont Hazelnut "Nutella"
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Scallions "à la Plancha," Granny Smith Apples,
Cucumber "Vierge," and Yuzu Emulsion

BUTTER-POACHED MAINE LOBSTER

Marinated Pole Beans, Celery Branch Salad,
and Lobster Mayonnaise

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

"Gnocchi à la Parisienne," Meyer Lemon,
Fennel Bulb, and Flowering Thyme Jus

"CAPELLINI CARBONARA"

Salmon Creek Farms Pork Belly, Pea Shoots,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Summer Squash, Cipollini Onions, Sweet Garlic "Pudding,"
and Rosemary-Balsamic Gastrique

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Morilles Farcies," Tokyo Turnips, Wilted Watercress,
and "Sauce Bordelaise"
(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