

per se

CHEF'S TASTING MENU

July 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Soy Bean "Panna Cotta," Greenmarket Cucumbers,
Bonito Gelée, and Scallion "Émincé"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "CROQUETTE"

French Breakfast Radishes, Jimmy Nardello Peppers,
and Charred Shishito Pepper "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Brooks Cherries, Compressed Fennel Bulb,
and California Pistachios
(30.00 supplement)

"PAVÉ" OF JAPANESE HIRAMASA

Cocktail Artichokes, Cherry Tomatoes, Marinated Pole Beans,
and "Vinaigrette Barigoule"

SCOTTISH LANGOUSTINES "POÊLÉES"

Gem Lettuces, Toasted Almonds,
Snow Peas, and "Sauce Laitue"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Buttermilk-Fried Morel Mushrooms, Tokyo Turnips,
and Hobbs Shore's Bacon Jus

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Chou-Fleur en Cocotte," Hadley Orchard Medjool Dates,
Sweet Carrots, and Vadouvan Curry

"CORNEDED BEEF AND CABBAGE"*

Miyazaki Wagyu, "Pommes Paillason," Napa Cabbage,
and Apple Cider Vinegar Gastrique
(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