

per se

CHEF'S TASTING MENU

July 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Soy Bean "Panna Cotta," Persian Cucumbers,
Summer Melons, and Champagne "Chiffon"
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Pearson Farm Peaches, Piccolo Basil,
and Armando Manni Extra Virgin Olive Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Pickled Tokyo Turnips, Banana Purée,
and Spiced Pecans
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Granny Smith Apples, Melted Welsh Onions,
and Pistachio Emulsion

MAINE SEA SCALLOP "À LA PLANCHA"*

Compressed Snow Peas, Cherry Belle Radishes,
and Hobbs Shore's Bacon Vinaigrette

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

Green Strawberries, Celery Branch, Piedmont Hazelnut Cream,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Anson Mills Farro Verde, Petite Squash, Shishito Pepper "Aioli,"
and Rosemary-Balsamic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Herb-Crusted Holland Eggplant, Picholine Olives,
Salanova Lettuces, and "Sauce Anchoïade"
(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