per se

CHEF'S TASTING MENU

August 5, 2019

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

ROYAL OSSETRA CAVIAR*
Citrus-Cured Hiramasa, Soft Tofu,
and Greenmarket Cucumbers
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Ibérico Ham, California Pistachios, Summer Melons,
and Brokaw Avocado Mousse

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Brooks Cherries, Piedmont Hazelnuts,
and Sweet Corn "Relish"
(30.00 supplement)

ALMOND-CRUSTED MEDITERRANEAN LUBINA
Fairy Tale Eggplant, Genovese Basil,
and Roasted Cauliflower "Tapenade"

CHARCOAL-GRILLED MAINE LOBSTER
"Pain de Campagne," Pattypan Squash,
Young Fennel, and "Bouillabaisse"

"BREAD AND BUTTER"
Caramelized Tomato English Muffin and Diane St. Clair's Animal Farm Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Pickled Shallots, Crispy Cipollini Onions,
and Whole Grain Mustard Emulsion

HAND-ROLLED RUSSET POTATO "GNOCCHI"
"Cuisse de Canard," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*
Chanterelle Mushrooms, Rosemary-Garlic "Pudding,"
and "Sauce Anchoïade"

SIRLOIN OF MIYAZAKI WAGYU*
Matsutake Mushrooms, English Walnuts,
Watercress Purée, and "Jus de Veau"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"
Compressed Nectarine, Snow Pea Shoots,
and Toasted Pine Nuts

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