

per se

CHEF'S TASTING MENU

August 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Smoked Trout, Ruby Beets,
and Petite Cucumbers
(60.00 supplement)

SALAD OF GREENMARKET SUMMER POLE BEANS
Hen Egg "Terrine," Compressed Radishes, Piedmont Hazelnuts,
and Spicy Mustard Condiment

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Murray Family Farm Cherries, Young Fennel, English Walnuts,
and Kendall Farms Crème Fraîche
(30.00 supplement)

CHARCOAL-GRILLED HIRAMASA*

Bok Choy "à la Plancha," Crispy Sunchokes,
and Soy-Orange Emulsion

NORWEGIAN LANGOUSTINES "POÊLÉES"

"Pain de Campagne," Charred Shishito Peppers,
Summer Squash, and "Bouillabaisse"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

per se Cole Slaw, Petite Carrots,
and Hobbs Shore's Bacon Gastrique

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Buttermilk-Fried Cocktail Artichokes, Eggplant "Conserva,"
Flowering Basil, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Chanterelle Mushrooms,
Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Nectarine "Relish," Pea Shoots,
and Toasted Pine Nuts

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED