

per se

CHEF'S TASTING MENU

August 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Jonah Crab Salad, Persian Cucumbers,
Preserved Ginger, and Sake "Grانيتé"
(60.00 supplement)

BRENTWOOD CORN "BAVAROIS"

Hawaiian Hearts of Peach Palm, Murray Family Farms Cherries,
and Black Winter Truffle "Ravigote"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Virginia Peanuts,
Milk "Tuile," and Banana "Coulis"
(30.00 supplement)

SLOW-COOKED SCOTTISH SEA TROUT*

Marinated Sungold Tomatoes, Crispy Sunchokes,
and Petite Bok Choy

MAINE SEA SCALLOP "POËLÉ"*

Greenmarket Potatoes, Young Fennel,
and Saffron "Aïoli"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

LIBERTY FARM PEKIN DUCK BREAST*

Anson Mills Farro Verde, Shishito Peppers,
Hakurei Turnips, and "Bigarade"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Norwich Meadows Farm Squash,
Fairy Tale Eggplant, and Summer Pole Bean "Ragoût"

"PAVÉ" OF MIYAZAKI WAGYU*

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots, 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