

per se

CHEF'S TASTING MENU

August 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Jonah Crab, Brentwood Corn,
and Garden Tarragon
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Jamón Ibérico," Summer Melon,
and Marcona Almonds

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

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

SLOW-COOKED SCOTTISH SEA TROUT*

Ruby Beets, Persian Cucumbers, "Everything Bagel" Crumble,
and Preserved Horseradish Crème Fraîche

CHARCOAL-GRILLED MAINE LOBSTER

Greenmarket Potatoes, Sweet Carrots,
and Scallion "Mousseline"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Gnocchi à la Parisienne," Sunchoke Cream,
and Thyme Jus

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Charred Shishito Pepper "Pain Perdu," Cocktail Artichokes,
and Black Olive Emulsion

"PAVÉ" OF MIYAZAKI WAGYU*

Matsutake Mushrooms, Wilted Arrowleaf Spinach, "Gribiche,"
and "Sauce Bordelaise"
(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