per se

CHEF'S TASTING MENU

September 1, 2019

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

ROYAL OSSETRA CAVIAR*
Yellowfin Tuna "Tartare," Hass Avocado,
and Compressed Summer Melon
(60.00 supplement)

HERB-ROASTED ZUCCHINI SQUASH
Jimmy Nardello Peppers, Pickled Fennel Bulb,
Toasted Pine Nuts, and Nasturtium "Pesto"

"TARTELETTE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Sour Cherry Purée, Easter Egg Radishes,
English Walnuts, and Greek Yogurt
(30.00 supplement)

"PAVÉ" OF CHARCOAL-GRILLED SCOTTISH SEA TROUT*
Fairytale Eggplant, Marinated Pole Beans,
and Genovese Basil Emulsion

HOKKAIDO SEA URCHIN*
Sweet Corn "Gratin," Greenmarket Celtuce,
and Maine Lobster "Mousseline"

"BREAD AND BUTTER"
Caramelized Tomato English Muffin and Whipped "Lardo"

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"
Piedmont Hazelnuts, Glazed Celery Branch,
and Black Mission Figs

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
Broccoli Florettes, "Pommes Fondant,"
and "Steak Sauce"

SIRLOIN OF MIYAZAKI WAGYU*
Hen of the Woods Mushrooms, Charred Welsh Onions,
and Nectarine Mustard "Gastrique"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"
Pink Blush Tomatoes, Serrano Ham, "Pain de Campagne,"
and Armando Manni Extra Virgin Olive Oil

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