

per se

CHEF'S TASTING MENU

September 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Scottish Langoustine, Meyer Lemon,
and Sunchoke Vinaigrette
(60.00 supplement)

ROASTED CELERY HEART

"Pain de Campagne," Hen Egg "Terrine," Easter Egg Radishes,
and Preserved Green Strawberries

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Young Delicata Squash, California Pistachios,
Ruby Beet Purée, and Crispy Oats
(30.00 supplement)

GREEN WALK HATCHERY RAINBOW TROUT*

Marinated Pole Beans, Toasted Almonds, Frisée Lettuce,
and Whole Grain Mustard Emulsion

SLOW-COOKED MAINE SEA SCALLOP

Smoked Corn, Young Scallions, Garlic Scapes,
and "Chowder" Sauce

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

MILK-FED YORKSHIRE PORCELET

"Spätzle," Chanterelle Mushrooms, Compressed Celtuce,
and Blue Apron "Gastrique"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Fairytale Eggplant, Cocktail Artichokes, Charred Red Pepper "Aioli,"
and "Jus Barigoule"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pain Perdu," Glazed Pearl Onions, Broccoli Florettes,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Fennel Bulb, Pine Nut Oil,
and Aged Balsamic Vinegar

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED