

per se

CHEF'S TASTING MENU

September 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin "Panna Cotta," Toasted Brioche,
and Preserved Ginger
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Hawaiian Hearts of Peach Palm, Granny Smith Apples,
Marcona Almonds, and Vadouvan Curry Gastrique

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oregon Huckleberries, Celery Seed Mustard,
Crispy Oats, and Greek Yogurt
(30.00 supplement)

MONTAUK MAHI-MAHI "EN PICCATA"

Anson Mills Farro Verde, Aji Dulce Peppers,
and Pickled Corn

HERB-CRUSTED MAINE LOBSTER

Serrano Ham, Marble Potatoes, Summer Squash Purée,
and Pecorino Romano "Mousseline"

"BREAD AND BUTTER"

Caramelized Tomato English Muffin and Whipped "Lardo"

STARDUST FARM PIGEON*

Creamed Pole Beans, Candied Pecan "Streusel,"
and "Sauce Périgourdine"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Greenmarket Tomatoes,
Gem Lettuce, and Moroccan Olives

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Matsutake Mushrooms, Norwich Meadows Farm Sunchokes, Braised Cashews,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAPLEBROOK FARMS "BURRATINI"

Stewed Black Mission Figs, Young Fennel Bulb, Pine Nuts,
and Aged Balsamic Vinegar

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED