

per se

CHEF'S TASTING MENU

June 30, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, Hen Egg "Crêpe,"
Persian Cucumbers, and Yuzu "Aioli"
(60.00 supplement)

SALAD OF COMPRESSED PEACHES

Marinated Gem Lettuces, Benne Seed Wafer,
Sungold Tomatoes, and Garden Basil Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, "Bread & Butter Pickle" Relish,
Pearson Farm Pecans, and Burgundy Mustard
(30.00 supplement)

BLACKENED BLUEFIN TUNA*

Marble Potatoes, Greenmarket Pole Beans,
Niçoise Olives, and Espelette Emulsion

CORNMEAL-CRUSTED PACIFIC ABALONE

Creamed Corn, Butter-Poached Morel Mushroom,
Petite Scallions, and "Sauce Nantua"

"BREAD AND BUTTER"

Applewood-Smoked Bacon-Onion Brioche and Diane St. Clair's Animal Farm Butter

SALMON CREEK FARMS PORK BELLY

Norwich Meadows Farm Squash, Shishito Peppers,
Garlic Scapes, and Apple Cider Glaze

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Sweet Carrots, Marcona Almonds,
and Meyer Lemon Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Wilted Arrowleaf Spinach, Crispy Shallots,
Easter Egg Radishes, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

Jean Perrin's "Raclette de Scey"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED