

per se

CHEF'S TASTING MENU

July 8, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Montauk Fluke "Sashimi," Cherry Belle Radishes,
Young Coconut, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF COMPRESSED STONE FRUIT

Grilled Fennel Bulb, Persian Cucumbers, Sugar Snap Peas,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tri-Star Strawberries, Pecan "Streusel,"
Hakurei Turnips, and White Chocolate "Tuile"
(30.00 supplement)

STRIPED BASS "EN ÉCAILLES DE POMMES DE TERRE"

Razor Clams, "Ragoût" of Greenmarket Pole Beans
& Sweet Corn, and Benton's Country Ham

HERB-CRUSTED PACIFIC ABALONE

Polenta "Croûtons," Pickled Green Tomatoes,
and Braised Lacinato Kale

"BREAD AND BUTTER"

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

MILK-FED YORKSHIRE PORCELET

Snug Harbor Heritage Farm Cabbage, Brooks Cherries,
Petite Onions, and "Sauce Choucroute"

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Chanterelle Mushrooms, Gold Bar Squash,
Garlic Scapes, and "Sauce Blanquette"

100 DAY DRY-AGED BEEF RIB-EYE*

"Eggplant Parmesan," Marinated Sungold Tomatoes,
and Flowering Basil
(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness