

per se

CHEF'S TASTING MENU

August 1, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Finger Limes,
and Young Coconut Gelée
(60.00 supplement)

SALAD OF MARINATED TOMATOES

per se Ricotta, "Pain de Campagne," Hearts of Romaine Lettuce,
Compressed Cucumbers, and "Salsa Verde"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cherry Belle Radishes, Celery Relish, Purplette Onions,
and Burgundy Mustard
(30.00 supplement)

"PAVÉ" OF AUSTRALIAN HIRAMASA*

Black Plums, Hakurei Turnips, California Pistachios,
and Hass Avocado Mousse

HERB-CRUSTED SCOTTISH LANGOUSTINES

"Ragoût" of Summer Shelling Beans, Benton's Ham,
Frisée Lettuce, and Shishito Pepper Cream

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

White Nectarines, Glazed Snow Peas, Pearson Farm Pecans,
and "Beurre Noisette"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Brentwood Corn, Caramelized French Leeks,
Goldbar Squash, and Charred Eggplant Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chanterelle Mushrooms, Broccoli Lasagna, and "Sauce Bordelaise"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Toasted Almond Butter,
and Australian Black Winter Truffles

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED