

per se

CHEF'S TASTING MENU

August 6, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Shima Aji "Tartare," Compressed Summer Melon,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF RUBY BEETS

Garden Cucumbers, English Peas, Piedmont Hazelnuts,
and Australian Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Hakurei Turnips, Maine Blueberries, Toasted Pistachios,
and Kendall Farms Crème Fraîche
(30.00 supplement)

FILLET OF MONTAUK TILEFISH

Caramelized Fennel, Fairy Tale Eggplant,
and "Sauce Pimentón"

NOVA SCOTIA LOBSTER "EN PICATTA"

Parmesan "Tempura," Demi-Sec Tomatoes,
Summer Squash, and "Puttanesca"

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM GUINEA HEN "EN CROÛTE"

Chanterelle Mushrooms, Flowering Watercress,
Shallot Confit, and "Beurre Noisette"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Caraflex Cabbage "Rôti à la Broche," Welsh Onions,
Benton's Bacon, and "Borscht"

HERB-CRUSTED VEAL SWEETBREADS

Marinated Pole Beans, Grilled Bread Purée,
Frisée Lettuce, and "Gremolata"

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