

per se

CHEF'S TASTING MENU

August 12, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Crispy Glidden Point Oysters, Petite Scallions,
and "Hollandaise au Champagne"
(60.00 supplement)

SALAD OF FRENCH LAUNDRY GARDEN FENNEL

Black Mission Figs, Toasted Pistachios, and Aged Balsamic Vinegar
Served with Black Truffle "Madeleines"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Forono Beets, Dapple Dandy Pluots,
Walnut "Streusel," and Celery Branch Salad
(30.00 supplement)

TAKU RIVER SOCKEYE SALMON*

Marinated Cucumbers, Dill Pollen-Scented Crème Fraîche,
Confit Potatoes, and Smoked Salmon "Beurre Blanc"

MONTAUK DAYBOAT SEA SCALLOPS*

Grilled Arrow Squid, Shelling Bean "Ragoût,"
Frisée Lettuce, and Chorizo Emulsion

"BREAD AND BUTTER"

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

FOUR STORY HILL FARM GUINEA HEN "EN FEUILLE DE BRICK"

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,
and Sweet Corn "Pudding"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Holland Eggplant "Moussaka," Sungold Tomatoes,
and Caramelized Spring Onion

SIRLOIN OF MIYAZAKI WAGYU*

Peekytoe Crab, Koshihikari Rice, Aji Dulce Peppers,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

WESTFIELD FARM "CAPRI" CHEESECAKE

Brooks Cherries, Piedmont Hazelnuts,
and Australian Black Winter Truffles

"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