

per se

CHEF'S TASTING MENU

July 17, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*

Scallion "Blinis," Hen Egg Mousse,
and "Fines Herbes"
(60.00 supplement)

NORWICH MEADOWS FARM CUCUMBERS

Summer Melons, Fuerte Avocado,
Snow Peas, and Flowering Mint

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Muscat Grapes, Celery Branch "Ribbons,"
and Candied Virginia Peanuts
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

"Pommes Purée," Compressed Celtuce,
and "Mousseline Béarnaise"

"CAESAR SALAD"

Scottish Langoustines, Marinated Sungold Tomatoes,
Roasted Gem Lettuces, and Parmesan Emulsion

"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

THOMAS FARM PIGEON "EN CRÉPINETTE"*

Sweet Corn, Welsh Onions,
and Toasted Piedmont Hazelnuts

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Cranberry Bean "Ragoût," Pickled Fairy Tale Eggplant,
Crispy Garlic, and "Gremolata"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Ris de Veau" Pierogi, Caraflex Cabbage,
Charred Shishito Peppers, and Harissa Jus
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED

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