

per se

CHEF'S TASTING MENU

July 21, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Coconut "Chiffon," Compressed Melons,
and Champagne "Granité"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Sweet Carrots, Cauliflower Florettes, Toasted Cashews,
and Vadouvan Curry Oil

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pell Farm Strawberries, Celery Branch Salad,
Brentwood Corn, and Crispy Oats
(30.00 supplement)

CONFIT FILLET OF GREENWALK HATCHERY BROWN TROUT*

Forest Mushrooms "à la Grecque," Snow Peas,
and Greenmarket Radishes

CHARCOAL-GRILLED MAINE LOBSTER

"Pommes Purée et Beurre de Homard"

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Hobbs Shore's Bacon "Lardons," Norwich Meadows Farm Cucumbers,
Marinated Tomatoes, and "Sauce Dijonnaise"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Bone Marrow, Broccoli "Tapenade," Welsh Onions,
and Szechuan Peppercorn "Mignonnette"

"PAVÉ" OF MIYAZAKI WAGYU*

Soffritto-Braised Romano Beans, Frisée Lettuce,
and Armando Manni Extra Virgin Olive Oil
(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