

per se

CHEF'S TASTING MENU

August 14, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Cauliflower "Panna Cotta," Espelette "Lavash,"
Summer Melons, and Lovage Oil
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Snug Harbor Heritage Farm Cucumbers,
Compressed Jicama, and Flowering Basil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Demi-Sec" Beets, Black Mission Figs, Toasted Pistachios,
and Kendall Farms Crème Fraîche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Norwich Meadows Farm Squash, Marinated Pole Beans,
and Saffron Emulsion

BROWN BUTTER-POACHED MAINE SEA SCALLOP*

Brentwood Corn "Chowder," Hobbs Shore's Bacon "Lardons,"
and Celery Branch Salad

"BREAD AND BUTTER"

Caramelized Tomato Baguette and Whipped Chickpea Butter

THOMAS FARM PIGEON*

Tristar Strawberries, Petite Scallions,
and Piedmont Hazelnut Vinaigrette

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Fairy Tale Eggplant, Cocktail Artichokes,
Padrón Peppers, and Pimentón Jus

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Purée," Sweetbread "Pierogi,"
Salanova Lettuces, and "Steak Sauce"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 340.00

SERVICE INCLUDED